



### **STARTERS**

#### **Carrot Soup**

Carrot, ginger, lentil, sweet potato crisp, coconut cream (v) (gf) 7.50

#### **Burrata**

Sautéed garlic mushrooms, chives, cheddar tuile, basil, cress (v) (gf) 10.50

#### **Mackerel**

Confit mackerel, lime oregano, crunchy vegetables, poached rhubarb apple dressing (gf) 9.50

#### **Parfait**

Duck livers, balsamic strawberry cigar, minted cucumber jelly, port jus (gfo) 10.00

#### **Scallops**

Roast chorizo, curried corn, chick pea tomato chutney, pea spring onion puree (gfo) 14.00

#### **West Mersea Rock Oysters**

Shallot vinegar (gf) 3.50

### **MAINS**

#### **Cous Cous**

Garlic field mushrooms, creamed spinach, lemon feta foam (v) 16.00

#### **Sea Trout**

Roast jersey royals, samphire girolles, mussel sauce, beignet (gfo) 22.00

All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

(v) vegetarian (vg) vegan (vgo) vegan option with modification (gf) gluten free (gfo) gluten free option with modification



## **ROASTS**

### ***Roast Sirloin of Hampshire Beef***

Creamed horseradish, Yorkshire pudding, gravy (gfo) 19.00

### ***Roast Belly of Middle White Pork***

Apple sauce, Yorkshire pudding, sage gravy (gfo) 19.00

### ***Whole Suffolk Free Range Chicken for Two***

Bread sauce, pigs in blankets, Yorkshire puddings, gravy (gfo) 39.00

### ***Slow Braised Lamb Shank***

Yorkshire pudding, mint sauce (gfo) 24.00

### ***All roasts are served with:***

Whole grain mustard cabbage

Garlic roast carrots

Buttered kale

Beef dripping roast potatoes

Roasted cauliflower gratin

Red wine jus

## **SIDES**

5.00 each

Burnt shallot, tomato pomegranate salad (vg)(gf)

Grilled courgettes lemon crumb shaved parmesan (gfo)

Charred greens anchovy hollandaise (vgo) (gf)

Pickled carrot salad, caramelised onion (vg) (gf)

Hand Cut Chips (vg) (gf)

French Fries (vg) (gf)

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