

Snacks £3.50 Colchester Oyster | Scotched quail egg | Marinated olives \_\_\_\_\_x Summer salad, crispy hen's egg, salad cream & hazelnut pesto £7 Chicken liver parfait, burnt orange, Madeira jelly, toasted brioche £8 BBQ mackerel, sourdough toast, tomato fondue, smoked anchovy mayonnaise Ham hock & parsley terrine, celeriac remoulade, pork crackling £7 Tomato gazpacho, south coast crab, avocado, sauce Romesco £11 -a.X.so-8oz Hereford rib eye cooked over charcoal Chips cooked in dripping, Roast Gem lettuce, béarnaise sauce £26 Soft herb gnocchi, red pepper fondue, confit tomato, tender stem broccoli (v) £15 Gloucester old spot, Roast belly, black pudding, crispy pig's head, tender stem broccoli, creamed potato, sour gooseberry £19 Fillet of sea bass, soft herb gnocchi, braised leeks & lemon, shellfish Beurre blanc £24 Roast pollock, red pepper fondue, chorizo & white bean broth, sautéed spinach £18 Roasted label Anglaise chicken, Potato & bacon terrine, green beans, hazelnut pesto, shallot vinegar sauce £22 Sides £3

Chips cooked in dripping | Blanched summer vegetables | Creamed potatoes & chives Pickled white cabbage | Leaf salad & lemon vinaigrette

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you. A discretionary service charge of 10% will be added to tables of 8 or more.