



NIBBLES

Garlic and herb ciabatta bread / 4
Homemade breads, whipped truffle butter / 4.5
Tempura gherkins and chilli mayo / 4.5
Cajun spiced calamari with garlic aioli / 5
British charcuterie and Nocellara olives
(to share) / 16.5
Parmesan croquettes and quince jelly / 4

SIDES 3.5

Seasonal greens with garlic
New season potatoes and mint oil
Hand cut chunky chips
Autumn allotment salad, truffle and parmesan
Honey glazed beets and hispi cabbage

STARTERS

Butternut squash , carrot and sage
soup with homemade bread / 6.50

Steamed mussels mariniere / 8
homemade bread

Duck liver parfait / 9
with red onion and bacon jam , truffle brioche

Seared king scallops / 14
romesco sauce, samphire, pedro ximenez caramel

Baron Bigod and dried cranberry arancini / 8
and cep puree

FAVOURITES

Mersea oyster, pickled ginger, sesame dressing
and lime/ 4 each

Smoked ham hock and game terrine / 8.5
pickled cauliflower, shallots and crostini

MAINS

Moroccan quinoa salad / 15
with smoked mozzarella, spiced nuts and pomegranate
dressing

Confit duck leg / 18
curried dahl lentils and tempura cauliflower

Wild seabass / 22
with crushed new potato, samphire,
heirloom tomato and pine nut dressing

30 day aged Black Angus sirloin steak / 28
hand cut chips, air dried tomato, chestnut mushroom,
peppercorn sauce or truffle butter

East coast hake / 20
with turned new potatoes, samphire, wild mushrooms,
chilli, spring onions and lobster bisque

Beer battered fish and chips / 11
with crushed peas and tartare sauce