



Small Plates

House Bread, Whipped Cotswold Butter	4
Mixed Marinated Olives (v)	4
Roast Garlic Hummus, Pickled Baby Radish, Dukkha (v)	9
Colchester Oyster with Lemon & Tobasco	2.50 ea
Padron Peppers, Hoi Sin & Sesame	5
Confit Pork Belly, Apple & Celery	8
Scorched Sardines, Chimichurri	7
Chicken Wings <i>(Please ask for flavours)</i>	8/16
Fruits De Mer <i>(4 persons minimum)</i>	£25 per person
<i>Fresh Picked Crab, Lobster, Tuna Tartare, Prawns, Smoked Salmon</i>	

Mains

Whole Sea Bream, Green Beans, Café Du Paris Butter	24
Pork Belly, Scallop, Pak choi, Ginger & Spring Onion	19
9oz Ribeye Steak, French Fries, Bearnaise Sauce	25
Homemade Hereford Beef Burger, Fully Loaded, French Fries	16
Roast Loin of Cod, Petit Pois a la Francaise	19
Masala Paneer, Spiced Lentils, Roasted Cauliflower (v)	18
Crab Linguini, Tomatoes, Mussels, Mascarpone Crème Fraiche	19
Whole Lobster, House Salad, Bearnaise	35
Cote Du Boeuf, Triple Cooked Chips, House Salad, Béarnaise & Bone Marrow Jus <i>(ideal for sharing)</i>	67
<i>Add ½ lobster (£15 supplement)</i>	

Sides

Beef Dripping Triple Cooked Chips <i>(veggy available upon request)</i>	5
Seasonal Vegetables	4
6mm Stealth French Fries	4
House Salad (v)	4
House Slaw	3

***NB – Please note that all of our dishes are created and changed on a regular basis to ensure premium quality. We have a smaller menu and change it more frequently to give a better dining experience. We always value and welcome your feedback.**

Please allow 30 minutes for a main course if not ordering a starter. Please note that we make our food from scratch prepared in an environment that contains traces of peanuts, nuts, milk, eggs, soyabean, wheat, fish and shellfish and other allergens. Please ask a member of staff if you require any assistance with your dietary requirements when ordering food.



Something Sweet

Dark Chocolate Brownie, Raspberry Sorbet	7
Summer Berry Trifle	7
Bubblegum Pannacotta, Strawberry & Lime	7
Affogato	5
<i>Add a shot of Amaretto, Baileys, Cointreau, Kahlua, Café Patronne</i>	3

Selection of British Cheeses

<u>Cheese</u>	<u>Style</u>	<u>Provenance</u>
Blanche	Goats Cheese	Evesham
Shorocks Bomb	Cheddar	Lancashire
Flower Marie	Ewes Milk	Sussex
Baron Bigod	Brie	Suffolk
Thomas Raywall	Red Leicester	Leicester
Colston Bassett	Stilton	Nottingham
Goddess	Wash Rind	Gloucester

Served with Celery, Red Grapes, Chutney & Artisan Biscuits

£9 for 4 Cheeses

£14 for 7 Cheese (ideal for Sharing)

Digestives