



NIBBLES

Crusty Bread basket & French butter to share 4.50

Olives 5

Maldon Oysters, shallot dressing 2.75 each

Padron peppers 5

Whitebait & aioli 5

Mussel escabeche 5

Cornish herring & piquillo pepper escabeche

Fresh chorizo 5

STARTERS

Roasted scallops, celeriac, apple, spiced beef consommé, boudin noir, hazelnut 12/n

Veal tartare, sauce ravigote 10

Chicory, burnt pear, Roquefort & walnut /n 8

Torbay prawn pil pil, charred sourdough, squid ink aioli, , shellfish vinaigrette 10

Wild Cornish mussel mariniere, garlic tartine 10

MAINS

Confit duck, watercress, orange & blackberry salad, dauphinoise 20

Whole roasted wild South Coast turbot, green salad, lemon, roasting jus , frites - Market price

30 day aged pure Angus ribeye 320g, cognac cream and peppercorn sauce, pomme frites 28

English rose veal sirloin, wild mushrooms, asparagus, vintage port & veal jus, dauphinoise 30

Burnham salt marsh lamb, new season French peas, Jersey royals & mint jus 24

ROASTS Sunday only– served with roast potatoes, vegetables, Yorkshire pudding & gravy

Roast Angus sirloin, horseradish

Tamworth pork belly, apple sauce

Roasted leg of Saltmarsh lamb, mint sauce

DESSERTS

Lemon and elderflower posset, shortbread, Essex strawberries 7

Chocolate fondant, English cherries, vanilla ice cream 7

Sticky toffee pudding, custard 7

Brie, pickled walnut /n 7

**PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR
INTOLERANCES**