

Menu

2 Courses 19.50- 3 Courses 23.50

Dishes marked ** carry a supplement

Start

Jerusalem artichoke soup, vanilla, mussel tempura
Loch Var smoked salmon, cottage cheese, pomegranate & rye bread
Colchester crab tart, fennel salad
Venison carpaccio, sea buckthorn, celeriac
Chicken liver & foie gras parfait, chutney & toast
Rabbit terrine, green beans & toasted almonds
Radishes, watercress, balsamic & Rosary goat's cheese salad

Dessert

Lemon tart, crème Chantilly
Mandarin set cream, white chocolate & cardamom
Rhubarb crumble, vanilla ice cream
Orange steam pudding, mascarpone & stem ginger ice cream

Classic apple tart, vanilla ice cream
Selection of seasonal British cheeses each 2.50

Petit fours 4.00

Aperitif

Mimosa 9.00
Peach Bellini 10.00
Passoa & Passion 10.50
Rossini 10.50
Classic Champagne Cocktail 10.50

Main course

Fillet of wild sea bass, cauliflower, spring greens & orange beurre blanc** 4.00
Roast pollack, confit leeks, kale, ginger & chilli
Fish & chips served in paper, tartare sauce
Free range chicken breast, heritage pears & parsnip, bacon vinaigrette

Angus burger, St Gall, English mustard, red onion marmalade

Grilled sirloin steak, wild mushrooms & chips ** 6.00
Dingley Dell pork, apple, potato & prunes

Butternut squash risotto, wild chervil

Side

Hand cut chips 3.50
Crushed new potatoes 3.50
Hispi cabbage, sultanas 3.50
Mix salad 3.75
Purple sprouting broccoli with chilli & anchovy 3.95

Digestif

Green Chartreuse 6.00
Limoncello, Cassano 1875 6.00
Fernet Branca 6.00
The Rusty Tack 9.50
Espresso Martini 9.50

Private dining room available for up to 20 guests seated. Exclusive hire available for up to 160 guests seated. Please ask for further information.

Prices are inclusive of VAT @ 20%. A discretionary service charge of 12.5% will be added to your bill.

This menu is printed on 100% recycled paper.