



march lunch

12.30 – 2.30 tuesday – saturday

while you choose...

colchester rock oysters, shallot vinaigrette 2.75/each 15/half doz 28/doz
sourdough, salted butter 2.5

small plates

caramelised red onion & spenwood tart, bitter leaves 7.5
pickled baby carrots, purple sprouting broccoli, soft boiled egg, aioli 7
whipped driftwood, smoked beets, salsify, watercress 8
gnocchi, wild garlic, walnuts 7
seared diver scallops, cauliflower, black pudding MP
pickled herring, potato, capers, shallots, crème fraîche 7.5
house terrine, pickles, toasted sourdough 8
dorset snails, smoked pork, caramelised red onion, oakleaf 9
baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

whole lemon sole, chard, brown shrimp & caper butter 17
pumpkin cake, spring greens, chestnut mushrooms, cream 14
gnocchi, wild garlic, walnuts 14
middlewhite pork, faggot, lentils, spring greens, sauce vierge 17
suffolk lamb shepherds pie, buttered savoy 17
hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, bearnaise 17

handcut chips 3.5 buttery mash 3.5 buttered greens 3 green salad 3.5

puddings

custard tart, forced rhubarb 6.5
rice pudding, boozy prunes 6
chocolate torte, lime sherbet 7
treacle tart, clotted cream 6.5
ice creams & sorbets 2/scoop
british cheese, quince, oatcakes 10
baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

If you have an allergy or intolerance please ask for our Allergen Data Sheet.

A discretionary 12.5% service will be added to your bill and then distributed to staff and HMRC.

*Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes.
The art for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details..*