



may 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

chargrilled asparagus, hollandaise, spicy crumb 9
violet artichokes, pickled baby carrots, soft boiled egg, lemon dressing 7
whipped golden cross, heritage beetroot, watercress 8
gnocchi, wild garlic, walnuts 7/14
seared diver scallops, cauliflower, black pudding MP
griddled cuttlefish, borlotti beans, red pepper, herb oil 8
dorset snails, smoked pork, caramelised red onion, oakleaf 9
house terrine, pickles, toasted sourdough 7.5
potted colchester crab, toasted sourdough 8
baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

day boat fish of the day MP
chargrilled asparagus, butter braised baby gem, chestnut mushrooms, puff pastry 15
dingley dell pork belly, black pudding, lentils, spring greens, sauce vierge 17
lamb rump, asparagus, slow roasted cherry tomatoes, anchovy 19
hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, béarnaise 17

handcut chips 3.5 jersey royals 4.5 buttered greens 3 green salad 3

puddings

rhubarb mess 6
lemon posset, shortbread 6.5
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..*