



saturday lunch

12.30 – 2.30

lamberts' sourdough, home churned butter 3

small plates

heritage tomatoes, sourdough croutons, charred spring onions, lovage 8

chargrilled high hall farm asparagus, hollandaise, spicy crumb 8.5

english peas, fresh cheese, baby fennel, spinach 8

juniper pickled mackerel, boiled egg, mustard dill sauce 9

potted colchester crab, pickled cucumber, toasted sourdough 8

cured duck breast, orange glazed carrots, pickled kentish walnuts 8

house terrine, pickles, toasted sourdough 8

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

day boat fish of the day MP

gnocchi, asparagus, wild garlic & hazelnut pesto 14

lamb rump, borlotti beans, roasted red onions, cherry tomatoes, mint pesto 18

guinea fowl, wilted gem, peas, bacon, dijon mustard 18

hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, béarnaise 18

sides

handcut chips 3.5

parsley buttered jersey royals 4

spring greens, dijon mustard 3

puddings

english strawberries, poached rhubarb, honeycomb, elderflower - vegan, gf 7

burnt lemon tart, english raspberries 7

chocolate mousse cake, chantilly cream 7

ice creams & sorbets 2/scoop

british cheese, quince jelly, 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.