

## SET MENU

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SERVED FROM 12.30-14.30, 18.00-21.30

Two courses 17.00 Three courses 23.00

### STARTERS

Roasted Butternut Squash Soup, Toasted Pumpkin Seeds  
Black Pudding Hash, Fried Egg, Glazed Apples  
Potted Coln Valley Hot Smoked Salmon, Horseradish Cream

### MAIN COURSE

Cod and King Prawn Molee, Pilau Rice, Mango Chutney  
Confit Duck Leg, Braised Puy Lentils, Smoked Bacon and Pearl Onions  
Potato Gnocchi with Chestnuts and Creamed Chanterelles

### DESSERT

Rhubarb and Apple Crumble, Vanilla Ice Cream  
Lemon and Ginger Baked Cheesecake, Lemon Crème Fraiche  
Mrs Kirkham's Lancashire Cheese, Quince and Rosemary Chutney

## STARTERS

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'Bradán Orach' Scottish Smoked Salmon Alliss Fitzgerald	12.75
Cream of Jerusalem Artichoke Soup, Apple and Sultana Muffin	7.00
Wentworth Black Pudding, Confit Rabbit, Poached Egg, Quince Jelly	11.00
West Mersea Rock Oysters (six / dozen)	13.50/25.75
Deep-Fried Sprats, Aioli and Lemon	9.50
Saute Razor Clams, Gremolata, Lemon and Chive Butter Sauce	12.00
Baked Lobster Thermidor Tart, Soft Poached Egg	15.50
Crispy Duck Salad, Watermelon and Cashew Nuts	10.75

## EGGS, PASTA AND RICE

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Wild Mushroom and Parmesan Risotto	9.75/16.50
Merguez Sausage, Piquillo Pepper and Harrisa Pappardelle	9.50/15.00
Scottish Smoked Salmon with Scrambled Egg	9.50/15.00
Pan-Fried Calamari, Black Pasta, Tarragon Sauce	8.50/15.00
Linguini with Crab and Chilli	10.75/16.00

ALTERNATIVE VEGETARIAN MENU AVAILABLE ON REQUEST

PLEASE ADVISE US OF ANY ALLERGIES

ALL PRICES ARE IN £ STERLING AND INCLUSIVE OF VAT AT 20%.

## WEEKLY SPECIALS

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Lobster Bisque, Garlic Croutes, Rouille	9.00
Arbroth Smokie and Mull of Kintyre Baked Omelette	10.50
Pan-Fried Calves Liver, Sweet Cured Bacon, Onion Rings, Sherry Vinegar Sauce	21.00
Braised Lamb with Root Vegetables and Herb Dumplings	16.50

## FISH

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Roasted Cornish Cod, Grain Mustard Crust, Braised Red Cabbage, Squash Puree	19.50
Peppered Skate Wing, Lemon and Caper Butter, Saffron Mash	24.50
Deep-Fried Haddock with Minted Pea Purée, Chips and Tartare Sauce	15.75
Seabass, Creamed Chanterelles, Shaved Black Truffle	26.50
Poached Turbot, Ox-tail Tortellini, Shellfish Consomme	28.00
Dover Sole, Grilled or Meunière	31.00

## ROASTS, GRILLS AND ENTREES

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Breast of Pheasant, Chestnuts and Herb Gnocchi	22.00
Sussex Reared Venison, Jerusalem Artichoke Mash, Roasted Quince	27.50
Delhi Chicken Curry, Jeera Rice, Tomato Chutney	16.00
Chateaubriand, Portobello Mushrooms, Green Peppercorn Sauce (For Two)	64.00
Slow Braised Pork Belly, Anna Potato, Baked Apple, Scrumpy Jus	19.50
Cannon of Lamb, Mini Shepherd's Pie, Rosemary Sauce	28.00
Bannockburn Rib Steak, Béarnaise Sauce and Pommes Allumettes	30.00

## SIDE ORDERS

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Pommes Allumettes	3.50	New Potatoes, Minted Butter	3.50
Mash: Buttered or with Parmesan	3.50	Roasted Butternut Squash	3.75
French Beans with Shallots	3.75	Cauliflower Gratin	3.75
Green Herb Salad	3.00	Spinach: Buttered or Steamed	4.50
Caesar Salad	3.75		

NO SERVICE CHARGE IS MADE, GRATUITIES ARE DISCRETIONARY

FEBRUARY 2012