

SET MENU

Appetisers

Artisan Bread Basket (v)

Extra Virgin Olive Oil, Balsamic Vinegar
(£4 supplement charge)

West Mersea Rock Oysters

Mignonette Sauce

Each £2.75 / ½ dozen £16.5 or 1 dozen £33
(supplement charge)

Starters

Heirloom Tomatoes (v)

Burrata, pine nuts, olive oil, balsamic vinegar

Seasonal Soup of the Day (v)

Served with artisan bread

Orchard Farm Ham-hock Terrine

Pistachios, apricots, red onion chutney

Southport Potted Shrimps

Seasonal leaves, sourdough toast
(£3.50 supplement charge)

Mains

Roasted Corn-fed Chicken Breast

Seasonal vegetables, pomme purée

White Truffle & Pea Risotto (v)

Parmigiano Reggiano, rocket leaves

Pan-seared Sea Trout

Crayfish & chive mash, white wine velouté

Roasted Lamb Cutlets

Crushed potatoes, tender steamed broccoli,
red wine jus (£6 supplement charge)

Aberdeen Angus 10oz Ribeye

French fries, mixed leaves (£8 supplement charge)

Aberdeen Angus 10oz Sirloin

French fries, mixed leaves (£7 supplement charge)

Sides & Sauces

Rocket & Parmesan Salad

Triple Cooked Chips/ French Fries

Baby New Potatoes

House Mixed Salad

Mashed Potatoes

Purple Sprouting Broccoli & Pine Nuts

All (v) - £4.5 supplement charge

SAUCES: béarnaise, peppercorn
or Diane sauce (£3 supplement charge for sauce)

Desserts

Summer Fruit Crumble (v)

Pouring cream

Warm Chocolate Brownie (v)

Salted caramel ice cream

Selection of Ice Creams & Sorbets (v)

Please ask your server for today's selection

Paxton & Whitfield Cheese Board

Served with house chutney & crackers
(£5 supplement charge)