

Appetisers

Artisan Bread Basket (v) - 4
Extra virgin olive oil,
Modena balsamic vinegar

Provençal Olives (ve) - 3.5

Garlic Bruschetta (ve/v) - 4.5
Garlic toasted sourdough

Garlic & Cheese Bruschetta - 5.5
Garlic and cheese toasted sourdough

West Mersea Rock Oysters
Mignonette sauce

Each - 2.75

1/2 dozen - 16.5

1 dozen - 33

Starters

Seasonal Soup of the Day (v) - 7
Served with artisan bread (Please see your
server for today's selection)

Roasted Asparagus (ve) - 8
Hoisin, sesame seeds, spring onion, red chilli

Heirloom Tomatoes (v) - 9.5
Burrata, pine nuts, olive oil, balsamic vinegar

Scottish Hand-Dived Scallops - 10
Saffron velouté, parmesan, pea shoots

Southport Potted Shrimps - 11
Seasonal leaves, cucumber ribbons,
Sourdough toast

Orchard Farm Ham-Hock Terrine - 8
Pistachios, apricots, red onion chutney

Smoked Duck Breast - 10
Glazed figs, walnuts, berry vinaigrette

Mains

Orange & Avocado Salad (ve) - 13.5
Vegetable ribbons, walnuts, baby gem,
English dressing

Burrata & Fig Salad (v) - 16.5
Rocket, tomatoes, pine nuts, vinaigrette

White Truffle & Pea Risotto - 17
Parmigiano Reggiano, rocket leaves

Pan Seared Trout - 18.5
Chive & crayfish mash, white wine velouté

Seafood Risotto - 23
Flaked trout, scallops, petit pois

Grilled Whole Dover Sole - 29
Served with baby new potatoes

Whole Dover Sole Meunière - 32
Beurre noisette, lemon, capers,
parsley Served with baby
new potatoes

Corn-fed Chicken Breast - 19
Seasonal vegetables,
pomme purée

Roasted Lamb Cutlets - 23
Crushed potatoes, purple sprouting
broccoli, red wine jus

Grills

We strongly believe that sourcing our food responsibly makes each bite taste that little bit better. We are proud to serve great farm assured beef from Scottish Aberdeen Angus breeds that are fed on a natural diet of grass and grain, each cut of meat is then 28-day dry aged before being cooked to your liking.

Each come with a leafy salad and French fries

Aberdeen Angus Sirloin 10oz - 28

Aberdeen Angus Ribeye 10oz - 30

Aberdeen Angus Fillet 8oz - 34

**Aberdeen Angus
Chateaubriand 20oz - 70**

For two persons. Served with red wine jus, peppercorn sauce, triple cooked chips, cherry tomatoes, and rocket & parmesan salad

Sauces & Sides

Sauces - 3

Béarnaise / Peppercorn / Sauce Diane

Sides - 4.5

Rocket & Parmesan Salad, Triple Cooked Chips

Baby New Potatoes, French Fries, House Mixed Salad

Mashed Potatoes, Purple Sprouting Broccoli & Pine Nuts

Desserts

Summer Fruit Crumble (v) - 8
Pouring cream

Chocolate Ganache Torte (v) - 8
Chantilly cream

Lemon Posset (v) - 8
Berry compote, chocolate tuile

Warm Chocolate Brownie (v) - 8
Salted caramel ice cream

Paxton & Whitfield Cheeseboard (v)

Each - 3 / Three - 9 / Five - 15
From London's oldest cheesemongers: EST 1797. Served with house chutney & crackers

Choose from:

Semi-Soft Waterloo
Lincolnshire Poacher Cheddar
Cropwell Bishop Blue
Ragstone Ash Goats
Alex James no.5 Goddess Soft

Selection of Artisan Ice Creams & Sorbets - 2 each

Vanilla
Strawberry
Chocolate
Salted Caramel (v)
Lemon
Mango
Raspberry
Champagne (ve)

Vegan Ice Cream - 2 each
Bourbon Vanilla
Hazelnut Rose (ve)

(ve) - Vegan | (v) - Vegetarian

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. If you have any allergens or dietary requirements please inform your waiter when placing your order.