



Brasserie Menu

Artisan breads, salted butter £4.5 (v)

Starters

Colchester oysters £1.5 each
served natural with lemon

Pea soup, mint oil £7.5 (ve)

Crispy fishcake £8
sweet chilli, rocket, lime

XO cured mackerel £9 (c)
apple mooli, kombu mayonnaise, sesame cracker

Goats cheese £8 (v)
varieties of beetroot, shallot jam, feuille de brick, mizuna

Falafel £8 (ve) (c)
mixed salad, hummus, pomegranate

Pressed ham hock £9.5
crispy pig cheek, piccalilli puree, celeriac remoulade

Jamón de bellota iberico £10
cornichon, olives, seeded baguette, balsamic vinegar, olive oil

Beetroot cured salmon £8 (c)
horseradish cream, radish, dill

Chicken tortellini £10
mushroom ketchup, tarragon, roast chicken consommé, summer truffle

From the grill

Sirloin 260g approx. weight £28 (c)

Ribeye 283g approx. weight £29 (c)

Fillet Steak 198g approx. weight £29.5 (c)

served with hand cut chips, vine tomatoes, flat mushroom, peppercorn sauce or blue cheese butter

Sides

Tenderstem broccoli, chilli, garlic £4.75 (v) (c)

Onion rings £3.75 (v)

Fries or hand cut chips £3.75 (v) (c)

v-vegetarian ve-vegan c-celiac suitable n-contains nuts
any other allergies, please speak to a member of staff

Mains

Arborio rice <i>mushroom, spinach, hazelnut</i>	£16.5	(ve) (n)
Pappardelle <i>roast tomato, ricotta, basil</i>	£16.5	(v)
Beer battered haddock <i>hand cut chips, mushy peas, tartar sauce</i>	£17.5	
Gujarati leg of lamb curry <i>cumin rice, masala salad, lentil dahl</i>	£26	(c)
Simply grilled plaice (served on the bone) <i>caper & lemon butter, new potatoes, herb salad</i>	£22.5	(c)
Gressingham duck breast <i>chilli glazed leg, aubergine, pak choi, yoghurt</i>	£26	(c)
Pan fried halibut <i>purple sprouting broccoli, grelot onion, spinach, jamon, dill</i>	£24.5	(c)
Roasted Yorkshire chicken <i>leg pie, crispy wing, leek, mushroom, sauce vin jaune</i>	£24	

Desserts

Biscoff cheesecake	£8	(ve)
Sticky toffee pudding (gluten free available) <i>butterscotch sauce, crystallized pecans, vanilla ice cream</i>	£8	(n)
English strawberry <i>strawberry consommé, strawberry sorbet, goats yoghurt, green basil</i>	£9	(c)
Chocolate mousse <i>aero, salted caramel, baby mint, yoghurt sorbet</i>	£8	
Lemon tart <i>Italian meringue, pistachio, raspberry sorbet</i>	£8	(n)
Selection of 4 cheeses <i>lavosh, oatcakes, fruit loaf, red onion chutney</i>	£10	(n)