



SOUP

Parsnip soup, parsnip crisps 5.00

TARTS & TERRINES

Wild mushroom & spinach tart, herb cream 6.00

Game & bacon terrine, green tomato chutney 6.00

Ham hock terrine, piccalilli 6.50

STARTERS & SNACKS

Severn & Wye smoked salmon 8.50

Deep fried whitebait, tartare sauce 5.50

Melton Mowbray pork pie, piccalilli 6.50

SANDWICHES & TOAST

Hot roast beef & English mustard 5.50

Hot roast pork & Bramley apple sauce 5.50

Bookmaker, fried onions 7.50

Traditionally, a steak sandwich eaten at the races

Chophouse lobster club 9.50

Halesworth cured bacon butty 4.50

Gloucester Old Spot sausage doorstep 4.50

Welsh rarebit 4.50

BOARDS

Ploughmans board 7.50

A selection of British cheeses, chutney

Farmers board 7.50

A selection of cold meats, piccalilli

Bloatermans board 10.50

A selection of smoked fish, horseradish cream

PIES, PUDDINGS, SAUSAGES

Game pie 9.00

Shepherds pie 9.00

Fishermans pie 11.50

Cumberland sausage & mash, onion gravy 9.00

Steak & kidney pudding/ oysters 12.50/ 14.50

Steak & kidney pudding was once bulked out with oysters in times when meat was scarce & expensive

SIDE ORDERS

Carrots 2.75

Red cabbage 2.75

Brussel sprouts 2.75

Cauliflower cheese 3.25

Green selection 3.25

Chips 2.75

New 2.75

Mash 2.75

Roast 2.75



FISH & VEGETARIAN

Fish & chips, mushy peas 10.95

Fishcakes, hand cut chips 9.50

Smoked haddock, poached egg, spinach 14.00

Baked macaroni cheese, leeks & tomato 10.50

Kedgeree 12.50

This dish was made famous in the days of the British raj in India

SET MENU

Spiced parsnip soup

Soused mackerel, new potato & chive salad

Chicken liver & smoked bacon salad, green beans & sippets, sherry vinegar dressing

Fillet of Gilthead bream, roasted beetroot & English rocket salad, dill cream

Fir potato, leek & Cheshire cheese bake

English veal stew, caraway dumplings

Quince & pear jelly, vanilla cream

Chocolate brownie, buttermilk ice cream

Custard & nutmeg tart

2 COURSES 10.00

3 COURSES 12.00

Available lunch & dinner every day

MEAT, ROASTS & GRILLS

Roast Suffolk pork loin & watercress mash 15.00

Roast beef, Yorkshire pudding & gravy 15.50

Roast turkey & all the trimmings 15.50

Calves liver, colcannon, onion gravy 12.50

Minute steak, handcut chips 6oz 11.50

Sirloin steak, handcut chips 10oz 19.50

Steak sauces:

Stilton, peppercorn or mushroom 2.00

DESSERTS

Bread & butter pudding, custard 5.00

Sticky toffee pudding 5.00

Plum pudding, brandy butter 5.00

Treacle tart, clotted cream 5.00

Ice cream or sorbet 5.00

All prices are inclusive of VAT at 15%

A discretionary 12.5% service charge will be added to your bill



SHELLFISH

As an island nation with hundreds of miles of coastline, we have a thriving supply of wonderful fresh oysters & shellfish

Head Chef, Winston Matthews, is committed to promoting sustainable & locally produced Best of British products

FIRST COURSES

Dressed Devon crab, mayonnaise 13.50

Potted Morecambe Bay shrimps, Melba toast 9.50

Traditional prawn cocktail 9.50

Native lobster cocktail 18.50

Devon crab cocktail 12.50

OYSTERS

Served with lemon & shallot vinegar

	3	6	9	12
West Mersea rock	4.50	8.50	12.50	16.00

TANKARDS

Whelks 6.50

Winkles 6.50

Shell on prawns 9.50

Cockles 6.50

Mussels 6.50

SHELLFISH PLATTERS

Chilled 14.50

Prawns, whelks, cockles, winkles, mussels & rocks

Add dressed Dorset crab 7.00

Add ½ native lobster 15.00

Add whole native lobster 26.50

NATIVE LOBSTER

Half 15.00

Chilled with mayonnaise or grilled with garlic butter

Whole 26.50

Chilled with mayonnaise or grilled with garlic butter, hand cut chips

All our seafood is served in the shell unless otherwise stated

All prices are inclusive of VAT at 17.5%

A discretionary 12.5% service charge will be added to your bill