



## STARTERS & SNACKS

Chilled cucumber & lovage soup	5.00
Loch Fyne smoked salmon	8.50
Potted Morecambe Bay shrimps	8.00
Goats Cheddar & spinach tart, mixed leaves	6.50
Pressed chicken & leek terrine, cider jelly	6.50
Chicken liver pate, toast & red onion chutney	6.00
Cumbrian cured beef, beetroot & horseradish	6.50
Lamb sweetbreads, crispy bacon & peas	7.50
Soused mackerel, Maris Peer & sea purslane	6.50
<u>Ploughmans board</u>	7.50
Selection of British cheeses, grapes, celery & chutney	
<u>Farmers board</u>	7.50
Selection of British cold cuts, salad & chutney	
<b>SANDWICHES &amp; TOAST</b>	
Hot roast beef & English mustard	5.50
Hot roast pork & Bramley apple sauce	5.50
Welsh rarebit	4.50
Halesworth cured bacon butty	4.50
Gloucester Old Spot sausage doorstep	4.50

The East End of London has long been synonymous with oysters & shellfish, where pubs traditionally served shellfish in tankards.

### SHELLFISH

All our shellfish are served in their shell with mayonnaise.

Dressed Dorset crab	13.00
Tankard of whelks	5.00
Tankard of cockles	5.00
Tankard of mussels	5.00
Tankard of prawns	6.50

### SHELLFISH PLATTER

Whelks, prawns, cockles, mussels & rock oysters 12.00

### OYSTERS

All our oysters are served with lemon & shallot vinegar

	6	9	12
Colchester rock	8.50	12.50	16.00
West Mersea native	12.50	18.75	24.00
Selection of the two	11.00	15.85	20.50

### BREAKFAST

Monday-Sunday - 8AM to Midday

### LUNCH

Monday-Friday - Midday to 3pm

Saturday, Sunday & Bank holidays- Midday to 4pm

### DINNER

Monday-Saturday - 6pm to 11pm

Sunday - 6pm to 10pm

**FOR RESERVATIONS- please call 020 7403 3403**



## FISH & VEGETARIAN

Fish & chips, mushy peas	10.95
Fillet of seabass, marsh samphire & cockles	15.00
Boxy potato cake, summer vegetables	10.50
Whole grilled plaice, wild celery & pea shoots	16.50

## SAUSAGES & PIES

All served with mash

<u>Sausage:</u>	Cumberland	9.00
<u>Pie :</u>	Lamb & rosemary	9.00
	Fishermans	13.50

## MEAT & ROASTS

Steak & kidney pudding/with oysters	13.75/15.50
Roast Blackface lamb, Welsh onion cake	16.50
Roast Suffolk pork loin & watercress mash	15.00
Roast beef, Yorkshire pudding & gravy	16.50
Spatchcock chicken, broad beans & peas	15.50

## STEAKS

All served with handcut chips, grilled tomato & mushroom

Ribeye	10oz	20.00
Fillet	8oz	19.50
T-bone	12oz	24.00

### Steak sauces:

Stilton, peppercorn or mushroom	2.00
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## SPECIALS – 2<sup>nd</sup> July 2008

### FIRST COURSES at 7.50

Asparagus spears, English butter sauce  
Potted Galloway beef terrine, horseradish cream

### MAIN COURSES at 16.50

Roast leg of milk fed lamb, Jersey Royals & courgettes  
Grilled chicken breast, broad beans, peas & smoked bacon  
Poached salmon, asparagus spears & tarragon butter sauce

### DESSERTS at 5.00

Poached pear, vanilla ice cream  
Elderflower jelly, elderflower ice cream

## SIDE ORDERS

Grilled mushrooms/ carrots	2.75
Cauliflower cheese	3.25
Mushy peas/ Yorkshire Pudding	1.95
Chips/New/Mash/Roast potato	2.75
Minted peas	2.00
Mixed salad	3.95
Heritage tomato & shallot	4.50

A discretionary 12.5% service charge will be added to your bill  
All prices are inclusive of VAT at 17.5%



## SET MENU

Chilled leek & potato soup

Beetroot, cucumber & fennel salad

Grilled sardines on toast, shallot dressing

Cold roast Suffolk pork, piccalilli

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Poached salmon, spinach & chive dressing

Charcoal grilled chicken breast, Savoy cabbage & prunes

Bubble & squeak, poached egg & English butter sauce

Roast pork T bone, champ, sage gravy

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Rice pudding, strawberry sauce

Apricot & peach crumble, custard

Poached pear, vanilla ice cream

Cherry jelly, shortbread biscuits

Two courses at 10.00

Three courses at 12.00

Available lunch & dinner every day

## DESSERTS \_\_\_\_\_

Bread & butter pudding, custard	5.00
Sticky toffee pudding	5.00
Dark chocolate tart, whisky cream	5.00
Knickerbocker Glory	6.00
Summer pudding, clotted cream	6.00
Lemon cream & Scottish raspberry puff pastry	5.00
Strawberries, Pimms & mint jelly	5.00
Ice cream or sorbet	4.50
Colston Bassett Stilton, port jelly	7.00
British cheese board	7.50