

## FIRST COURSES

- Parsnip soup, parsnip crisps 6.00  
Severn & Wye smoked salmon 9.00  
Game terrine & smoked bacon, green tomato chutney 8.00  
Veal sweetbreads, pickled blewitts, grain mustard sauce 8.50  
Warm wild mushroom & spinach tart, herb cream 8.00  
Baked goats cheese, spiced pear & hazelnuts 8.50  
Smoked fish board 12.50  
Eel, haddock, salmon, trout & kipper

## OYSTERS

- Served with lemon & shallot vinegar
- |                  | <b>3</b> | <b>6</b> | <b>9</b> | <b>12</b> |
|------------------|----------|----------|----------|-----------|
| West Mersea rock | 4.50     | 8.50     | 12.50    | 16.00     |

## MAIN COURSES

- Fish & chips, mushy peas 14.50  
Smoked haddock, soft poached egg & spinach 15.50  
Fillet of Cornish seabass, slow roast thyme tomatoes, leek dressing 16.50  
Baked Anglesey hens eggs, spinach & artichoke, Caerphilly cream sauce 14.00  
Whole grilled plaice, anchovy, caper & parsley butter, new potatoes 16.50  
Fishermans pie, mashed potato & Cheddar crust 15.50  
Steak & kidney pudding 15.50  
With oysters 17.50  
Roast Norfolk Bronze turkey & all the trimmings 18.50  
sausage & bacon, chestnut stuffing, bread sauce & cranberry relish  
Denham Estate venison rump, braised red cabbage, chestnuts & juniper 18.00  
British Excellence roast rib of beef, roast potato, Yorkshire pudding, roasting gravy 19.50  
Calves liver, Halesworth cured bacon, colcannon & onion gravy 16.00  
Roast Suffolk pork loin, watercress mash, Bramley apple sauce 17.00  
Grilled 10oz sirloin steak, hand cut chips 22.50  
Steak sauces: Stilton, peppercorn or mushroom 2.50

## SIDE ORDERS

- |                    |      |                   |      |
|--------------------|------|-------------------|------|
| Green selection    | 3.75 | Hand cut chips    | 2.95 |
| Cauliflower cheese | 3.95 | New potatoes      | 2.95 |
| Buttered carrots   | 3.75 | Mashed potato     | 2.95 |
| Red cabbage        | 3.75 | Roast potatoes    | 2.95 |
| Brussel sprouts    | 3.75 | Yorkshire pudding | 1.95 |

## 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

Served with mayonnaise & malt vinegar

Whelks 6.50

Shell on prawns 9.50

Cockles 6.50

Mussels 6.50

### 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

### SHELLFISH PLATTER

Chilled 14.50

Prawns, whelks, cockles, mussels & rocks, shallot vinegar & mayonnaise

Add dressed Dorset crab 7.00

Add ½ native lobster 15.00

Add whole native lobster 25.00

All our shellfish is served in the shell unless otherwise stated

All prices are inclusive of VAT at 15% A discretionary 12.5% service charge will be added to your bill

Throughout December, we will be supporting Streetsmart- a charity to support the homeless  
A £1 voluntary donation will be added to your bill