

FIRST COURSES

Parsnip soup, parsnip crisps

Severn & Wye smoked salmon

Game terrine & smoked bacon, green tomato chutney

Veal sweetbreads, pickled blewitts, grain mustard sauce

Warm wild mushroom & spinach tart, herb cream

Baked goats cheese, spiced pear & hazelnuts

6 West Mersea rock oysters

Dressed Dorset crab, mayonnaise 6.50*

Potted Morecambe Bay shrimps, Melba toast

Devon crab cocktail 4.50*

Prawn cocktail

SHELLFISH IN TANKARDS

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

Whelks

Shell on prawns

Cockles

Mussels

MAIN COURSES

Fish & chips, mushy peas

Smoked haddock, soft poached egg & spinach

Fishermans pie, mashed potato & Cheddar crust

Whole grilled plaice, anchovy, caper & parsley butter, new potatoes

Shellfish platter

Prawns, whelks, cockles, winkles, mussels, rock oysters, mayonnaise & shallot vinegar

Add chilled half native lobster 15.00*

Add dressed crab 13.50*

Baked Anglesey hens eggs, spinach & artichoke, Caerphilly cream sauce

Fillet of Cornish seabass, roasted thyme tomatoes, leek dressing

Half native lobster & hand cut chips

chilled with mayonnaise or grilled with garlic butter

Steak & kidney pudding

with oysters 2.00*

Roast Norfolk Bronze turkey & all the trimmings

sausage & bacon, chestnut stuffing, bread sauce & cranberry relish

Roast Suffolk pork loin & crackling, watercress mash, Bramley apple sauce

British Excellence roast rib of beef, roast potato, Yorkshire pudding, roasting gravy

Denham Estate venison rump, braised red cabbage, chestnuts & juniper

Calves liver, Halesworth cured bacon, colcannon & onion gravy

Grilled 10oz sirloin steak, handcut chips 4.00*

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
Mushy peas	2.00	Yorkshire pudding	1.95

SAVOURIES & DESSERTS

Welsh rarebit

Suggestion: ½ pint of Guinness 1.95 or Sercial, Cossard Gordon 6.00

British cheese board, chutney

Kidderton Ash- Raven Oak Dairy, Cheshire

Colston Bassett Stilton- Colston Bassett & District Dairy, Nottinghamshire

Westcombe Cheddar- Westcombe Dairy, Somerset

Suggestion: 2001 Grahams LBV 7.50

Colston Bassett Stilton, port jelly

Suggestion: 1996 Dow's Quinta do Bomfim 9.55

Treacle tart, clotted cream

Suggestion: 2003 Tokaji Aszu 5 Puttonyos, Dereszla, Hungary 10.95

Selection of home made ice creams & sorbets

Suggestion: 2007 Moscatel 'Gran Feudo', Chivite, Spain 6.50

Sticky toffee pudding

Suggestion: Pedro Ximenez 'Cardinel Cisneros', Sanchez Romante 7.95

Chocolate mousse cake

Suggestion: 10 yo Blandy's Malmsey 8.50

Bramley apple stew, drop scones, vanilla ice cream

Suggestion: 2007 Verduzzo 'Pass the Cookies', Di Lenardo, Friuli, Italy 7.20

Bread & butter pudding

Suggestion: 1999 Bonnezeaux, F de Fesles, France 6.80

Plum pudding, brandy butter

Suggestion: 2007 Verduzzo 'Pass the Cookies', Di Lenardo, Friuli, Italy 7.20

Bara brith ice cream, brandy snap

Suggestion: Grahams LBV 2001 7.50

All wine suggestions are in 100ml measures unless otherwise stated

2 COURSES 22.00 3 COURSES 26.00

Minimum 2 courses

* indicates supplement added to the fixed menu price

All our shellfish is served in the shell unless otherwise stated

Throughout November & December we will be supporting Streetsmart- a charity to support the homeless.

A £1 voluntary donation will be added to your bill

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

All prices are inclusive of VAT at 15%