

FIRST COURSES

Chilled cucumber & lovage soup

Goats Cheddar cheese & spinach tart

Pressed chicken & leek terrine, cider jelly

Cumbrian air cured beef, beetroot & horseradish

Soused Cornish mackerel, warm Maris Peer potato & sea purslane salad

Blackface lamb sweetbreads, crispy smoked Halesworth cured bacon & peas

Severn & Wye smoked salmon, lemon & watercress, rye bread

Potted Morecambe Bay shrimps, Melba toast

Dressed Dorset crab 6.50 supplement

6 West Mersea rock oysters

SHELLFISH IN TANKARDS

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

Whelks

Cockles

Mussels

Prawns

All our shellfish are served in their shell with mayonnaise

MAIN COURSES

Fish & chips, mushy peas

Fishermans pie, mashed potato & Cheddar crust

Whole grilled plaice, wild celery & pea shoot salad

Fillet of seabass, marsh samphire & cockles

Boxy potato cake, summer vegetables

Steak & kidney pudding

Steak & kidney pudding with oysters 2.00 supplement

Charcoal grilled spatchcock chicken, broad beans & peas, tarragon

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

Charcoal grilled 10oz ribeye steak, hand cut chips 4.00 supplement

Castle of Mey roast rib of beef, roast potato, Yorkshire pudding

Roast new seasons Blackface lamb, Welsh onion cake

SIDE ORDERS

Grilled mushrooms	3.75	Hand cut chips	2.95
Cauliflower cheese	3.95	New potatoes	2.95
Buttered carrots	3.75	Mashed potato	2.95
Mushy peas	1.95	Roast potatoes	2.95
Minted peas	2.00	Welsh onion cake	2.95
Heritage tomato & shallots	4.95	Battered onion rings	2.50
Mixed salad	4.50	Yorkshire pudding	1.95

SAVOURIES & DESSERTS

Welsh rarebit

Suggestion: ½ pint of Guinness 1.95

British cheese board selection

Kidderton Ash- Raven Oak Dairy, Cheshire
Perl Las blue- Ffosyficer Organic Farm, near Carmarthen
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

Summer pudding, clotted cream

Suggestion: Kir Imperial 9.50

Dark chocolate tart, whisky cream

Suggestion: 10 yo Blandy's Malmsey* 8.50

Lemon cream & Scottish raspberry puff pastry

Suggestion: 2005 Chateau Partarrieu, Sauternes, Bordeaux, France* 8.20

Sticky toffee pudding

Suggestion: Pedro Ximenez 'Cardinel Cisneros', Sanchez Romante* 9.50

Strawberries, Pimms & mint jelly

Suggestion: 2006 Verduzzo 'Pass the Cookies', Di Lenardo, Friuli, Italy* 7.20

Bread & butter pudding

Suggestion: 2001 Tokaji Aszu 4 Puttonyos, Disznoko, Hungary* 11.50

Knickerbocker Glory

Suggestion: 2005 Moscatel 'Gran Feudo', Chivite, Spain* 6.50

Selection of home made ice creams & sorbets

Suggestion: 2005 Moscatel 'Gran Feudo', Chivite, Spain* 6.50

*Served as 100ml measure

2 COURSES 22.00

3 COURSES 26.00

Minimum 2 courses

COFFEE & TEA

Espresso	2.50	Cappuccino	2.75
Macchiato	2.50	Latte	2.75
Double espresso	2.75	Filter	2.75
English Breakfast	2.65	Earl Grey	2.65
Lapsang Souchong	2.65	Darjeeling	2.65
Camomile	2.65	Peppermint	2.65

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