

Celeriac soup

crispy brandade, parsley pistou and quail egg 6.50

Jerusalem artichoke salad

truffle dressing, shaved Parmesan and rocket 7.50

½ dozen Colchester native oysters

cucumber, chives, truffle dressing and toast 10.50

Potato gnocchi

plum sauce, walnuts and Roquefort 7.00

Octopus soproessata

anchovies, chilli, crispy squid and shallots 6.50

Pan seared scallops

romanesco cauliflower, onion bhaaji and curry beurre noisette 12.50

Lamb carpaccio

shaved pecorino, black olives and rocket 8.50

Terrine of foie gras

spiced quince, walnuts and toasted brioche 11.50

Sea bream

leek fondue, black truffle, potato and beurre rouge 18.50

Confit salt cod

seared foie gras, braised cabbage, beans, and smoked ham hock broth 21.50

Roasted wild brill

chestnut farfalle, mushrooms and lemon Grenobloise 19.50

Red leg partridge

apple, Sauternes jelly, chestnut and lentil risotto 19.50

Barbary duck breast

quince purée and cassoulet 18.50

Braised pork belly

radishes, peas, apple and boudin noir tart 14.50

Aged rib of beef

girolles, black olives, preserved lemon and potato mousseline 26.50

Yorkshire venison loin

bacon, chestnuts, cabbage and sauce grand veneur 22.50

Butternut squash risotto

goats cheese and sage 14.50

Sides

wilted spinach, mesclun salad 3.00

purple sprouting broccoli, mash, crushed potatoes 4.00

Evening set menu

two courses 19.50 three courses 24.50

Butternut squash soup

Morteaux sausage roll and almonds

Salad of haricots verts

confit duck gizzards, tomato and truffle dressing

Squid salad

anchovies, chilli, garlic and rocket

Ox 'tongue and cheek'

orzo, saffron and gremolata

Salt cod beignets

chick peas, date and chorizo ragout

Grilled line caught mackerel

red onion ravioli, girolle purée and beurre rouge

An optional service charge of 12.5% will be added to your bill