

two courses 16.50 three courses 19.50

French onion soup
gruyère crouton

Pâté en croûte
venison jelly and pickled red cabbage

Grilled sardine
sweet potato, Swiss chard and warm pancetta vinaigrette

Pan-seared squid
anchovies, chilli, garlic and rocket salad

Poached free range egg
Parmesan, Morteaux sausage and celery

Mushroom tortellini
butternut squash foam, warm lentil and truffle vinaigrette

Salad of haricots verts
confit duck gizzards, tomato and truffle dressing

Salt cod beignets
chick peas, dates and chorizo ragout

Roasted tronçon of plaice
braised cabbage and boulangères potatoes

Braised belly of pork
radishes, peas, apple and boudin noir tarte fine

Grilled line caught mackerel
red onion ravioli, girolle purée and beurre rouge

Slow cooked ox cheek
orzo, saffron and gremolata

Butternut squash risotto
sage and goat cheese

Variations of Chegworth valley apples
crumble, jelly, sorbet and milk purée

"Crunchie"
chocolate fondant, honeycomb and ice cream

Daily offerings

Jerusalem artichoke salad
truffle dressing, shaved Parmesan and rocket 7.50

½ dozen Colchester native oysters
cucumber, chives, truffle dressing and toast 10.50

Pan seared scallops
romanesco cauliflower, onion bhajji and curry beurre noisette 12.50

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

Yorkshire venison loin
bacon, chestnuts, cabbage and sauce grand veneur 22.50

Sides wilted spinach, mesclun salad 3.00
purple sprouting broccoli, mash or crushed potatoes 4.00

Milk chocolate ganache
peanut, anise ice cream and black sesame 'crack' 6.50

Selection of cheeses
oat biscuit and fig bread 8.50

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