

### The Seasonal Cocktail

Saffron gin & traditional clementines, mixed with honey, apple & cranberry juice. Served straight up in a martini glass, a perfect winter warmer.

Mulled Wine

### Shellfish Bar

Oysters are served on ice, with shallot vinegar & lemon:

Falmouth Bay natives

Colchester rocks

West Mersea natives

Hand picked Devon crab salad

Potted shrimps, toast

Bradán Orach smoked salmon, shallots & capers

Red mullet soup

### Fish & Vegetarian

Day-boat fish from the South West, where possible from the Lady Hamilton, fishing out the Helford in Cornwall.

Codling, parsley & chervil root

Monkfish, champagne sauce

Red mullet, warm squid salad

Whole line caught mackerel, preserved lemon & capers

Grilled sole, lemon & watercress

Wild mushroom pudding, Madeira cream

### Fish of the Day

Immaculately fresh wild Sea bass. Caught by John Davidson off Weston-Super-Mare on the incoming tide. Served with razor clams & wild garlic butter.

### Vegetables & salads

King Edward roasties

Braised red cabbage

Greens & Cob nuts

Buttered carrots

Mashed potato

### Selection of British Cheeses

### Port & Stilton

A choice of Graham's LBV or Tawny 10YO with Cropwell Bishop, spooned at the table.

\*Please note that our restaurant is now non-smoking, please be considerate when smoking outside.

### First Course

Cobb Chicken galantine, rowan berry jelly

Yellow split pea & ham soup

Oatmeal crusted fishcake, tartare sauce

Jerusalem artichoke soup

Brundish onion tart, wild leaves

Pressed Game, rowan jelly

Pork pie, piccalilli

Mushrooms on toasted potato bread

### Meat, Spit-Roast & Grill

Meat is bought on the bone & butchered in-house so we can offer a range of cuts & cooking styles

Venison sausages, parsnip fluff

Norfolk Bronze turkey, all the trimmings

Middle White pig, crackling, apple & black pudding

Blackface lamb, haggis Banbury & mint jelly

Ox liver, bacon & onions

Galloway beef cottage pie

### Beast of the day

Galloway beef from Ben Weatherall. These beasts spend 42 months on Lowland Ayrshire pasture to develop sweet marbled meat. We serve spit roasted joints with fresh horseradish & pulled beef.

### Wild Hand Foraged Leaves

Chickweed

Pennywort

Three cornered leek

Bittercress

Mixed wild leaves

### Puddings

Christmas pudding, brandy butter & custard

Bramley & Cox apple crumble custard

Sticky Toffee pudding, clotted cream

Cambridge burnt cream, shortbread

Bitter chocolate tart, clementine sorbet

Selection of ice creams & sorbets

\*As certain dishes do contain wheat, alcohol or traces of nut products, please advise us if you have any dietary requirements.