

Seasonal

Goat's cheese & caramelised onion tart 9.50
Prosciutto with grilled autumn squashes & stichelton cheese 11.00

Soup

Cornish lobster bisque 6.00
Butternut squash 6.00

Oysters

West Mersea Rocks twelve 24.00, nine 18.00, six 12.00
West Mersea Natives twelve 28.00, nine 20.00, six 14.00

Crustacea Platter

West Mersea Rocks & Mersea Natives, Cornish crab claw, crevettes, brown shrimps
& whelks 24.00 per person

Sandwiches

Native lobster, avocado & pink grapefruit, brioche 16.50
Club sandwich, free range chicken, crisp bacon & roast tomato 12.00
Smoked salmon, herb cream cheese & onion bagel, pickles 14.00
Dorset crab bruschetta, chilli, lemon & aioli 10.00

Salads

Classic Caesar 9.50
Caesar & grilled chicken 14.00
Grilled artichoke, French bean, shallot salad & Cabernet Sauvignon vinaigrette 10.00

Traditional

Butternut squash, sage & gorgonzola risotto 8.00 / 12.00
Seared tuna, Cheltenham beetroot & salsa verde 13.00
Charcuterie board – Tuscan ham, wild boar, bresaola, finocchiona, coralline 13.50
Smoked haddock & spring onion fishcake, watercress, poached egg & hollandaise
(20 min preparation time) 13.50
Braised shank of lamb & mashed celeriac 13.00
Free range chicken, pancetta & mushroom pie with buttered cabbage 15.00
Roast Cod, slow cooked fennel, anchovy & rosemary dressing 17.00
Rump steak, 28 day aged, chips & peppercorn sauce 19.95
Chateaubriand for two, Béarnaise sauce & wild mushrooms 30.00

Sides

Hand cut chips 3.75
Secretts farm leaf salad 4.50
Garden peas, spring onions, mint & pancetta 4.00
Puy lentils with fresh herbs 3.50
Campagne & sour dough breads 3.50
Buttered Chanteney carrots 4.00
Gratin Dauphinois 4.00
Ratatouille 3.50

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at 15%
We open from 8am for breakfast, bars close at 11pm.