



APPETIZERS

(served when ready)

Gordal olives 5.5 *

Smoked Marcona almonds 3.95 *

Maldon sea salt & rosemary focaccia 6.5

Padrón peppers & Maldon sea salt 5.5 *

APERITIFS

GALVIN CHAMPAGNE 125ML – 16

Well balanced, fresh and lively with aromas of pear, greengages and citrus fruits

SYMPHONIE, CHÂTEAU SAINT-MARGUERITE

125ML – 9.75 175ML – 13.7 250ML 19.5

Floral & delicate Cotes du Provence rosé, with aromas of white peach & sharp citrus peel

STARTERS

Tomato & basil soup, mascarpone cream, parmesan straw 9.5 *

Parma ham, trio of melon, honey, dill & mustard dressing 11.5 *

Golden tempura curried monkfish, saffron mustard sauce, herb oil 16.5

Pan fried red mullet, saffron cous-cous tabbouleh, courgette, spiced red pepper gastrique 14.5 *

Sliced sirloin of aged Blackwell beef, stout glaze, horseradish cream, croutons, watercress 15.5 *

Suffolk white chicken and pork terrine, piccalilli gel, summer pickled vegetables 12.5

MAINS

Grilled goat's cheese crottin, stout glaze, roasted root vegetables, herb salad 23

Pan fried fillet of sea bream, herb crushed charlotte potatoes, fennel, tomato sauce vierge 34 *

Cornish baked hake, lemon scented mashed potato, seafood chowder, braised pak choi & herb oil 31.5 *

Herb crusted rump & slow cooked shoulder of spring lamb, boulangère potato, broccoli puree, lamb sauce 42.5

10oz aged ribeye, pea purée, portobello mushroom, confit cherry tomatoes, red wine sauce 42.5 *

Chateaubriand for two, chips, fine beans, peppercorn jus (Served medium-rare) per person 52 *

SIDE ORDERS

Long stem broccoli 6.5 * / Mixed leaf salad 6 * / Fine beans & crispy shallots 6.5*

Crisp garlic potatoes 6.5 * / Pomme purée 6.5* / Chips 6.5 *

DESSERTS

Passion fruit pavlova, dulce de leche, kiwi, candied pistachios, passionfruit jam 9 *

Mango mousse, coconut sorbet, lime gel, crystalised white chocolate, coriander 12*

Dark chocolate "Crunchie" clotted cream ice cream, miso caramel, honeycomb 12

Selection of farmhouse cheeses, seeded lavash cracker, house chutney 12.5 *

Essex strawberry, Eton mess, Tonka bean meringue 10 *

SEATING TIMES

Tuesday – Friday lunch: 12:00pm – 2:00pm / Saturday lunch: 11:30am -2:30pm

Tuesday – Thursday dinner: 6:00pm-8:30pm / Friday & Saturday dinner: 5.30pm--9:00pm

Sunday: 11:30am – 5:00pm

Please let the manager know of any allergies or dietary requirements

(* Gluten free or can be made with gluten free products) *A discretionary service charge of 12.5% will be added to your bill*