



Essex Dining Pub of the Year 2018

Menu

House Bread Board - £4.00 / Olives - £4.00

Starter:

Soup of the Day, Crusty Bread - £7.00

Crispy Pigs Head, Preserved Fig, Celeriac Puree, Dressed Frizze, Crackling - £9.00

Chicken Liver Parfait, Clementine Jelly, Toasted Sourdough - £10.00

Bubble & Squeak Risotto, Crispy Hens Egg - £8.00

Dressed Crab Tian, Pickled Kohlrabi, Pink Grapefruit Dressing - £11.00

King Prawns, Garlic & Chilli Butter, Croute, Aioli, Herb Salad- £11.00

Smoked Haddock Tart, Rarebit Leeks, Pickled Walnut - £9.00

Main Course:

Stuffed Saddle of Lamb, Smoked Anchovy Butter, Sarladaise Potato, Broad Bean & Watercress Salad, Jus – £ 24.00

Q.H. Mixed Grill, Lamb Cutlet, Suckling Pig Chop, Boudin Blanc, Lamb Kidney, Caramelized Onion, Confit Tomato, Crispy Shallot Rings, Fried Egg, King Oyster Mushroom, Mushroom Ketchup – £25.00

Beef Pasty, Parsley, Carrot & Onion Puree, Hand Cut Chips & Gravy - £17.00

Roast Sea Bass, Provençal Vegetables, Parmesan Linguine, Basil Pesto - £19.00

Cornish Hake, Crab & Sweetcorn & Chowder - £18.00

Open Lasagne, Aubergine, Courgette, Fennel, Leek, Spinach, Celeriac Puree, Tomatoes, Parmesan - £17.00

Our food is prepared from scratch so please be aware all main courses can take up to 30 minutes to prepare.

Nuts are used in our kitchen. Therefore, all dishes may contain traces.

Please advise staff of any food allergies when placing your order.

A discretionary 10% service charge will be added to your final bill



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Dessert Menu

Blackberry Soufflé, Hazelnut Crumble, Pear Ice-Cream, English Custard - £7.00

Q.H. Pavlova (Summer Berries, Chantilly Cream, Coulis - £7.00

Vanilla Bean Cheesecake, Blackcurrant Sorbet, Pistachio Crumble - £7.00

Rhubarb Bakewell Tart, Clotted Cream Ice-Cream - £7.00

Milk Chocolate Gateau, Raspberry Sorbet, Fresh Raspberries, Honey Granola - £7.00

*Two Scoops of freshly churned Ice Cream or Sorbet
Brandy Snap Biscuit - £7.00*

Selection of Cheese

Grapes, Celery, Chutney, Water Biscuits

2 Cheeses - £5.00 / 3 Cheeses - £7.00 / 4 Cheeses - £9.00

Tomme De Chevre (France)

Unpasteurised soft goats cheese (T)

Stinking Bishop (Gloucestershire)

Award winning washed-rind cheese. Full fat pasteurised cows' milk soft cheese. Pungent, light & Creamy. (V)

Lincolnshire Poacher (Lincolnshire)

Unpasteurised cows milk, rich and dense with a sharp tang (T)

Oxford Blue (Oxfordshire)

Pasteurised semi-soft, blue veined (T)

Munster (France)

Unpasteurised strong tasting, soft washed rind cheese. Pungent with a long spicy taste.(T)

*** (T) – Traditional Rennet / (V) – Vegetable Rennet*

Cheeses supplied by Ashlyns Farm Shop

Freshly Ground Coffee - £2.60

Single Espresso - £2.50

Double Espresso - £3.20

Cappuccino - £3.20

Café Latte - £3.20

Liqueur Coffee - £6.50

Tea - £2.70

Speciality Teas - £3.20

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