



# Dinner Menu

Champagne Or Kir Royale By The Glass £10.50

## Starters & Mains

Butternut squash soup, crispy hallomi, smoked paprika & coriander £5.95

New season Hoyles farm (Navestock- Essex) Asparagus, deep fried bread-crumbed soft boiled egg Starter £8.50 Main with potatoes £17.00

Fritto Misto, seabass, prawns, squid & whitebait deep fried, saffron aioli £9.95

Deep fried Vietnamese prawn & pork spring rolls, dipping sauce £7.95

A simple salad of asparagus, jersey royals, broad beans & crumbled goat's cheese with a citrus lemon dressing £7.50

Individual smooth chicken liver pate, apricot & orange chutney & toast £7.50

Seared scallops & chorizo Starter 11.50 Main with chips or new potatoes £22

Spicy courgette, feta cheese & pine nut fritters, minted yoghurt dip £7.65

Brendon's salmon fishcake, homemade tartare sauce, starter £7.45  
Main x2 & chips or Potatoes £14.95

Baked fillet of Aldeburgh cod, crunchy cheese, bacon & herb crust, tender stem broccoli & mash potatoes £15.95

Thai style red prawn curry, lime leaf, baby corn, mange tout & steamed jasmine rice £16.95

Roast rump of Essex lamb, young spring vegetables, jersey royals & minted jus £21.95

Slow roast belly of pork, Asian style udon noodle, pak choi stir fry, hoisin sauce & sesame seeds £16.50 Pan fried calves liver, crispy bacon, onion marmalade, parsley mash potato & red wine & shallot jus £18.95

Honey and garlic roasted breast of guinea fowl, deep fried leg croquettes, gratin potatoes, leeks, wild mushrooms & butter nut squash £19.95

10oz grilled rib eye steak, homemade onion rings, vine tomatoes, Portabello mushrooms, creamy green peppercorn sauce & chips £26.95

Side dishes - Chips, New potatoes or Mash £3.50 Petit pois or Panache of fresh Vegetables, Dressed leaves or Mixed salad £3.75



## Puddings £5.70

Warm chocolate brownie, toffee pecan sauce & a scoop of coffee ice cream  
Individual tangy lemon cheesecake with a scoop of blue berry sorbet  
Yorkshire rhubarb crème brulee with stem ginger ice cream  
A slice of warm blueberry Bakewell tart, a scoop of rhubarb ripple ice cream  
Chewy brown sugar pavlova topped with lime curd cream & passion fruit

## Homemade Ice Creams £6.50, 1 Scoops £3.50, 2 Scoops £4.50

You Choose 3 Scoops From Our Homemade Ice Cream In A Brandy Snap Basket  
Ice creams – Caramel, Oreo Chocolate Fudge, Vanilla Bean, Molasses  
Or Rhubarb Ripple Sorbets – Raspberry, Mango Or Blueberry

**Dessert Wine By the Glass** £3.75 - 75ml glass Vat 5 semillon 2008 Australia

## Cheese £8.50

We have to refrigerate our cheese so please let us know as soon as possible and we will try to get it to an acceptable temperature  
A trio of Neal's Yard British cheeses – Kirkham Cheddar, Colston Bassett Stilton, Tynsborough goat's cheese, quince jelly, crackers, celery, grapes

**Port By The Glass** Fonseca Terra Prima Organic £4.20

**Coffees & Tea** £2.95 (Fair trade) all served with homemade goodies

A cafetiere of freshly ground coffee, Decaffeinated, Espresso, Cappuccino or latte

Teas-Breakfast, decaffeinated, Camomile, Earl Grey, Green, fresh Mint, Green, Jasmine Kenyan, Peppermint, Lemon & Ginger, Lemon & hot water

**Liqueur Coffee** £5.50 (Calypso, French, Gaelic, Irish, etc.)

**Liqueur FROM** £4.50/£4.95 Courvoisier £5 Remy £5.50 Hine xo £8

### Food Allergies

Should you have an allergy please speak to a member of our staff who may be able to help you with your choices.

We are unable to guarantee 100% that some of our dishes may contain traces of nuts, seeds, gluten or other allergens or guarantee cross contamination.

Should you have a severe condition we would rather not take the risk of cooking for you

ALL PRICES IN V.A.T. BUT NOT SERVICE