

Evening menu

½ Dozen Colchester oysters, shallot vinaigrette, lemon & Tabasco 7.00

Warm confit of duck salad, blackberry dressing 7.00

Shetland Mussels with chorizo 7.50

Crème fraiche & horseradish stuffed cucumber topped with smoked mackerel 6.50

Pan fried monk fish medallions on a date, apricot & ale compote with plum tomato concasse 7.50

Crab and cod fish cake topped with tartare sauce 7.00

Home made spicy tomato & red pepper soup served with warm bread 5.50

Pork rillettes, warm shredded pork with ginger, soy & chilli 7.50

Skewered King prawn, bell peppers & red onion marinated in piri piri with citrus rice 6.90

Buffalo mozzarella, beef tomato, red onion, basil & garlic bruschetta 6.90

Mediterranean fish stew served with crusty bread and home made aioli 12.90

Roast fillet of cod with a rocket & spring onion mashed potato, salsa verde 16.95

King Scallop Saltimbocca - Pan fried King scallops wrapped in sage & Parma ham with lemon & herb basmati rice, English asparagus & massala sauce 16.95

Whole lobster with garlic, hand cut chips, herb salad 24.95

Seafood platter for two – a selection of fresh seafood including lobster, cod, bass, salmon, smoked mackerel pate, mussels & Whitby crab served with jersey royals & salad 35.00

Baked Feta, olives & basil wrapped in vine leaves on a cous cous salad 13.50

Char grilled local fillet steak with Dijon mustard mash, buttered cabbage & balsamic & thyme reduction 18.95

Char grilled chicken breast with a puy lentil and bacon salad 14.90

Spring lamb cutlets marinated in fresh herbs served with roast garlic mash & onion gravy 15.95