



Appetisers

Colchester Rock Oysters (GF)

£2.50 each

Olives(VG.GF) / Almonds (VG.GF) / Bread & Dips (VG)
Chorizo (GF) / Sweet Potato Torilla & Hummus (VG.GF)

£4.00

Seacuterie

Half Dozen Oysters, Lemon & Shallot Dressing £15

Brined & Hot Smoked Salmon, Pickles, Linseed with
Beetroor & Horseradish Relish (GF) £7

House Smoked Pâté, Toasted Sourdough & Pickles £8

Battered Cod's Cheeks, Wasabi & Sesame Dip £7

Small Plates

Scallops, Teriyaki, Sesame & Pickles £10

French Fish Soup, Croutons, Garlic Bread & Aioli £14

Fresh Calamari, Floured & Fried with Aioli £10

Large North Atlantic Prawns, Garlic Butter, Sourdough £10

Mussels. Classic / Skinny / Green Thai Broth

Bowl £10 Kilo £16

Main Course

Fish Fillet of the Day £18

Seafood Paella(GF.DF) £16

Beer Battered Cod, Chips, Peas & Tartare Sauce £14

Smoked Haddock, Bubble & Squeak, Poached Duck Egg with
Beurre Blanc (GF) £15

Steak Burger, Chips & Truffle Mayonnaise £12

Vegan Roasted Aubergine, Cheese, Red Pepper & Tahini
with Walnut Pesto & Sourdough (VG) £12

15oz T-Bone Steak, Chips, Peppercorn Sauce, Watercress &
Tomato £24

Sides

HERITAGE SALAD

FRIES / THICK CUT CHIPS

SEASONAL VEGETABLES

SOURDOUGH BREAD BASKET

£4



Afters

Cheese & Biscuits £8.50

Dark Chocolate (70%) Fondant & Blood Orange
Ice Cream £7

Vegan Wood Fired Pineapple, Vanilla Ice Cream
and Mango, Coconut Kulfi (VG.GF) £6

Pistachio Doughnuts & Chocolate Sauce £6

Sticky Toffee Pudding, Butterscotch & Vanilla
Ice Cream £6

Seasonal Crumble, Nut Topping & Custard £6

Affogato (one scoop) £3.50

Homemade Ices & Sorbets

Please See Chalkboards for current list

1 Scoop £2

2 Scoops £4

3 Scoops £5

Tea & Coffee

Americano £2.30

Flat White £2.30

Cappuccino £2.80

Latte £2.80

Irish Coffee £7

Tea (Herbal/Fruit available) £1.80

Digestifs

Whisky, Brandy

£4 (25ml)

Port, Amaretto, Sherry

£5 (50ml)