



## SNACKS

Tempura avocado, soy, chilli dressing	9
Beef cheek croquette, mustard mayonnaise	8
Crisp fried pork belly, radish top pesto	7
Fried prawns, chilli, lime	10

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## STARTERS

Colchester rock oysters / half dozen, red wine vinegar, shallots	17
Chilled avocado soup / grilled sweetcorn, datterini tomatoes (vg)	7
Dorset crab on toast / brown crab mayonnaise	12
Confit, duck & chicken terrine / pickled cucumber & radish salad	12
18-hour gin-cured salmon / avocado, nectarine, ginger, shiso	10
Burrata / black fig, dandelion, candied walnuts	9
Hand dived scallops / peas, mint, smoked bacon, wood sorrel	16
Aged steak tartare / pickled mushrooms, soy pecans, egg yolk, cracker	12
Quinoa & baby gem salad / pickled black radish, smoked almonds, miso, spring onion (vg)	10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*

## MAINS

Suffolk pork chop / piccalilli, roasted peach, sauce charcutière	24
Devon monkfish / heritage tomatoes, white crab, almonds	25
Potato gnocchi / chickpeas, mint, Yorkshire kale, harissa, wild herbs (vg)	18
Deep fried line caught haddock / crushed peas, tartar sauce, chips	21
Skylon beef burger / cheddar, little gem, red onion, churchill sauce, pickle, chips	16
Scottish salmon fillet / sweetcorn, broad beans, chorizo, smoked chilli dressing	22
Grilled violet artichoke's / English peas, little gem, almonds, pickled fennel (vg)	17
Roasted chicken ballotine / broccoli, hispy cabbage, girolle, summer truffle	21
35-day aged rib eye on the bone (350g) / bone marrow, shallot, tarragon	33
Grilled half or whole native lobster / garlic butter, market salad, fries	19/36

## TO SHARE

Welsh lamb rack (8 bone)	PP 29
<i>Turnips, baby courgette, runner beans</i>	
Whole sea bass	PP 20
<i>Coriander, dill, thyme roasted new potato</i>	
Beef Wellington	PP 34
<i>Spinach, crispy pancetta, madeira sauce</i>	

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## SIDES

Chips, rosemary salt	4
Butterhead salad, soft herbs, mustard vinaigrette	4
Cauliflower cheese	4
Buttered new potatoes	4
Stem broccoli, romesco, almonds	4
Summer greens	4
Classic wine pairing with 3 courses	PP 29
Premium wine pairing with 3 courses	PP 42