



## *Aperitifs*

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| <b>Bloody Mary;</b> vodka, tomato juice, house spice mix and a fresh lemon, garnished with celery               | £9.50 |
| <b>Red Snapper;</b> gin, tomato juice, house spice mix and a dash of orange, garnished with cucumber and celery | £9.50 |
| <b>Aperol Spritz;</b> aperol, prosecco and soda, garnished with fresh orange                                    | £8.50 |
| <b>Pimm's No.1,</b> fresh mint, cucumber, orange and strawberry topped with lemonade                            | £6.95 |
| <b>La Folié Sparkling Rose,</b> Mirabeau, Provence NV   | £7.95 |

## *Great for Sharing*

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| <b>Colchester Rock Oysters;</b> native rock oysters served with shallot vinegar, tabasco and a lemon wedge | £2.75ea |
| <b>Stone-baked Assorted Bread Rolls,</b> salted butter (v)   | £3.95   |
| <b>Stone in Nocellara del Belice Olives,</b> served on crushed ice (vg)                                    | £4.95   |
| <b>Breaded Herring Whitebait,</b> homemade tartare sauce, and a lemon wedge                                | £5.50   |
| <b>Hampshire Ham Hock &amp; Keen's Cheddar Croquettes,</b> Colman's English mustard mayonnaise             | £5.50   |

## *Starters*

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| <b>'Nduja Scotch Egg,</b> lemon & Dijon mustard mayonnaise   | £6.95  |
| <b>Macadamia Nut Cheese Bruschetta,</b> grilled sourdough, Macadamia cheese, avocado, watermelon ham and tomato relish (vg)        | £7.50  |
| <b>Twice Baked Cornish Cheddar Cheese Soufflé,</b> leek and cheese sauce (v)   | £7.50  |
| <b>Smoked Ham Hock and Parsley Terrine,</b> piccalilli and toasted sourdough   | £7.95  |
| <b>Heritage Tomatoes,</b> torn buffalo mozzarella, ale beersamic vinegar, basil and olive oil (v)                                  | £7.50  |
| <b>Atlantic &amp; Tiger Prawn Cocktail,</b> Bloody Mary sauce, diced mango, cucumber, avocado, cos lettuce and a lemon wedge       | £9.95  |
| <b>Seared South Coast Scallops,</b> tandoori cauliflower, cauliflower purée, curry butter, pickled golden raisins and mint chutney | £11.95 |

## *Sunday Roasts*

*All our roasts are served with maple roasted carrots, seasonal greens, Yorkshire pudding and gravy*

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| <b>Leek, Potato &amp; Somerset Brie Pie,</b> olive oil roasted potatoes and mushroom gravy (v)      | £16.95 |
| <b>Breast and Leg of Suffolk Chicken,</b> goose fat roast potatoes, chicken gravy                   | £17.50 |
| <b>Roast Loin of Wickes Manor pork,</b> Bramley apple sauce, goose fat roast potatoes               | £17.95 |
| <b>Roast Rump of West Country Beef,</b> cooked pink, horseradish sauce, goose fat roast potatoes    | £19.95 |
| <b>Roast Sirloin of West Country Beef,</b> cooked pink, horseradish sauce, goose fat roast potatoes | £22.75 |

Due to food being cooked to order, there may be a short wait during busy periods

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill



## *Mains*

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| <b>Buttermilk Chicken Burger</b> , served in a sesame seed bun with gem lettuce, beef tomato, gherkin, fermented chilli mayonnaise and skin on fries (Add avocado or smoked streaky bacon £1.00ea) | £14.50 |
| <b>Fish &amp; Chips</b> , skin-off 8oz haddock fillet, local ale batter, minted pea purée, homemade tartare sauce, a wedge of lemon and skin on fries  | £14.75 |
| <b>Banham Chicken Caesar Salad</b> , cos lettuce, anchovies, crispy parma ham & parmesan crisps and a classic Caesar dressing  | £14.50 |
| <b>Hot Smoked Salmon Salad</b> , green beans, Jersey Royals, rainbow radish, watercress and horseradish dressing   | £14.95 |
| <b>Norfolk Carrot Salad</b> , rose harissa, cauliflower tabbouleh, herb yoghurt, smoked aubergine and cashew nut cream (vg)  | £15.50 |
| <b>Summer Serrano Salad</b> ; Serrano ham, grilled marinated nectarines, marinated red onions, watercress, pistachio pesto and shaved parmesan   | £15.95 |

## *Something for the table*

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| Mixed green leaf salad, house dressing       | £2.95 | Mixed buttered spring greens                | £3.95 |
| Green beans, lemon and parmesan              | £4.50 | Goose fat roast potatoes                    | £4.50 |
| Watercress & shallot salad, vinaigrette (vg) | £4.50 | Heritage tomatoes, red onion and olive oil  | £6.50 |
| Tenderstem broccoli, chilli and garlic       | £4.75 | Roasted carrots, maple syrup and thyme (vg) | £4.50 |

## *Pudding*

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| <b>Baked Apple &amp; Summer Fruit Crumble</b> , Birds custard (v)   | £5.95      |
| <b>Sour Cherry Crème Brûlée</b> , coconut milk and tapioca, finished with burnt sugar (vg)                                    | £7.50      |
| <b>White Chocolate Cheesecake</b> , white chocolate shavings and black currant compote  | £7.50      |
| <b>Eton Mess</b> , Kent Strawberries, strawberry meringues and whipped Chantilly cream, served with strawberry coulis (v)     | £7.95      |
| <b>Sticky Toffee Pudding</b> ; medjool dates, rum crème fraiche and toffee sauce  | £7.95      |
| <b>Hazelnut Chocolate Bomb</b> ; hazelnut praline, caramel chocolate mousse, vanilla ice-cream and a pouring hazelnut custard | £7.95      |
| <b>Almond &amp; Raspberry Bakewell Tart</b> , individual sweet pastry tart, layered with raspberries and frangipane (v)       | £8.50      |
| <b>Choice of Award Winning Ice-creams</b> ( <i>ask for flavours</i> )   | £2.50 p/sc |
| <b>Affogato</b> ; 2 scoops of vanilla ice cream & espresso coffee ( <i>upgrade to liquor coffee +£2</i> )                     | £5.80      |
| <b>British Cheeses</b> ; spiced pear chutney and crisp breads ( <i>ask for today's choices</i> )                              | £4.50ea    |

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