



## *Aperitifs*

<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*

<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*

<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*

<b>Herb Stuffed Banham Chicken Ballotine,</b> chicken skin and goose fat roasted potatoes	£16.50
<b>Leek, Potato &amp; Somerset Brie Pie,</b> olive oil roasted potatoes and mushroom gravy (v)	£14.95
<b>12-hour Smoked Hampshire Pork Belly,</b> Bramley apple sauce and goose fat roasted potatoes	£17.50
<b>West Country Beef Sirloin,</b> horseradish sauce and goose fat roasted potatoes	£21.50

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

<b>Wild Mushroom Risotto</b> , Arborio rice and king oyster mushrooms, finished with a cep crumb, Somerset Brie, truffle and honey (v)	£13.95
<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	£14.25
<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 (v)	£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

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

<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> (ask for flavours)	£2.50 p/sc
<b>Affogato</b> ; 2 scoops of vanilla ice cream & espresso coffee (upgrade to liquor coffee +£2)	£5.80
<b>British Cheeses</b> ; spiced pear chutney and crisp breads (ask for today's choices)	£4.50ea

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