



Aperitifs

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

Great for Sharing

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

Starters

Macadamia Nut Cheese Bruschetta, grilled sourdough, Macadamia cheese, avocado, watermelon ham and tomato relish (vg)	£7.50
Twice Baked Cornish Cheddar Cheese Soufflé, leek and cheese sauce (v)	£7.50
Smoked Ham Hock and Parsley Terrine, piccalilli and toasted sourdough	£7.95
Heritage Tomatoes, torn buffalo mozzarella, ale beersamic vinegar, basil and olive oil (v)	£7.50
Atlantic & Tiger Prawn Cocktail, Bloody Mary sauce, diced mango, cucumber, avocado, cos lettuce and a lemon wedge	£9.95
Seared South Coast Scallops, 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

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

Wild Mushroom Risotto , Arborio rice and king oyster mushrooms, finished with a cep crumb, Somerset Brie, truffle and honey (v)	£13.95
Fish & Chips , skin-off 8oz haddock fillet, local ale batter, minted pea purée, homemade tartare sauce, a wedge of lemon and skin on fries	£14.25
Banham Chicken Caesar Salad , cos lettuce, anchovies, crispy parma ham & parmesan crisps and a classic Caesar dressing	£14.50
Hot Smoked Salmon Salad , green beans, Jersey Royals, rainbow radish, watercress and horseradish dressing	£14.95
Norfolk Carrot Salad , rose harissa, cauliflower tabbouleh, herb yoghurt, smoked aubergine and cashew nut cream (v)	£15.50
Summer Serrano Salad ; 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

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

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