



SHELLFISH

Colchester rocks / cabernet sauvignon vinegar, shallots, lemon 20
Half native lobster / fennel, mussel & cucumber salad, dill mayonnaise 20
Dressed Devon crab / ruby grapefruit, avocado & sorrel on toast 13.5

STARTERS

Chilled pea soup / mint, crème fraîche (v) 7
Aged steak tartare / pickled mushrooms, soy pecans, egg, crackers 14
Citrus cured salmon / pickled beetroot, lemongrass, ginger 12.5
Burrata / figs, dandelion, candied walnuts (v) 12
Yellowfin tuna tartare / yuzu, ginger, coriander, seaweed crackers 14
Pork & pistachio terrine / Cumberland sauce, radish, spring leaves 12
Baby kale & courgette salad / cranberry, seeds, almonds, mustard dressing (vg) 10
Potato gnocchi / chickpeas, datterini tomato harissa, mint, wild herbs (vg) 13

MAINS

Smoked lamb chops / bulgur, citrus gremolata, spiced yoghurt 26
Scottish Isles salmon / palourde clams, samphire, trout roe 21
Roasted Suffolk pork chop / piccalilli, grilled peach, sauce charcutiere 24
Grilled Violet artichoke / English peas, little gem, almonds (vg) 16
BBQ Lancashire baby chicken / avocado, mint, fried spiced corn 20
Braised halibut / girolle, confit leek, Somerset apple cider 32
Lobster spaghetti / datterini tomato, chilli, spring onion, parsley 36

GRILLS

35 Day dry aged rib eye on the bone (350g) / bone marrow, shallot, tarragon 33
Kentish lamb shoulder / new potato, grilled courgette, onion, charcoal mayo, mint (for 2) 70
Speyside Scottish chateaubriand / grilled little gem, fried shallots, thick chips, bearnaise (for 2) 75

SIDES

Triple cooked chips / Maldon sea salt 4.5 each
English peas / mint, butter
New potatoes / butter
Spring greens / garlic butter
Little gem lettuce / Italian vinaigrette, oregano, dried chili
Isle of Wight tomatoes / red onion