



**FOR THE TABLE**

<i>CHARCUTERIE</i>	24
<i>selection of sliced cold meats, pork &amp; rabbit terrine</i>	
<i>potted duck, celeriac remoulade, pickles, frisée</i>	
<i>grilled sourdough</i>	
 <i>FRUITS DE MER</i>	 95
<i>Colchester oysters, large crevettes, cock crab</i>	
<i>sea bass ceviche, Greenland prawns, clams</i>	
<i>langoustines, mignonette, Marie Rose aioli, rye bread</i>	
 <i>OYSTERS</i>	 ½ dozen 18   dozen 33
<i>Colchester rock oysters, mignonette, rye bread</i>	

**STARTERS**

<i>VELOUTÉ</i> <i>vg</i>	9
<i>chilled watercress, potato &amp; leek, crispy herbs</i>	
<i>wild garlic puff</i>	
 <i>CRISPY EGG</i> <i>v</i>	 14
<i>Burford Brown egg, deep fried, Norfolk asparagus</i>	
<i>whole grain mustard dressing</i>	
 <i>ASPARAGUS</i> <i>v</i>	 16
<i>whole bunch Norfolk asparagus, hollandaise</i>	
 <i>CRAB</i>	 18
<i>Colchester crab cocktail, dressed brown crab mayo</i>	
<i>iceberg lettuce, pickled cucumber &amp; dill</i>	
 <i>STEAK TARTARE</i>	 14
<i>hand cut beef fillet, classically dressed, pickles</i>	
<i>rosemary &amp; potato bread</i>	
 <i>TERRINE</i>	 10
<i>Blythburgh pork, rabbit &amp; tarragon terrine, frisée &amp; herbs</i>	
<i>cornichons, apricot mustard, sourdough toast</i>	

**SALADS**

<i>SPRING SALAD</i> <i>vg</i>	12
<i>butter lettuce, Norfolk asparagus, romaine</i>	
<i>yellow endive, samphire, nasturtiums, pea shoots</i>	
<i>soft herbs, dried tomaotes, new season's olive oil</i>	
 <i>CHICKEN CAESAR</i>	 18
<i>roast cornfed chicken, cos lettuce, Parmesan</i>	
<i>crispy bacon, croutons, egg, Caesar dressing</i>	
 <i>ROCKET SALAD</i> <i>v</i>	 12
<i>burrata, olive tapenade, confit garlic, tomato fondue</i>	
<i>croutons, kalamata olives, balsamic dressing</i>	

**MAINS**

<i>RISOTTO</i> <i>v</i>	18
<i>asparagus &amp; spring pea risotto, wild herbs</i>	
<i>crispy wild garlic &amp; leek, parmesan</i>	
 <i>PITHIVIER</i> <i>vg</i>	 20
<i>mushroom duxelles, leek, spinach, puff pastry</i>	
<i>salsa verde, capers</i>	
 <i>PRAWNS</i>	 28
<i>Atlantic large grilled prawns, parsley, garlic, brown butter</i>	
<i>confit lemon, charred crostini</i>	
 <i>LOBSTER</i>	 half 32   whole 58
<i>Canadian grilled lobster Thermidor, French fries</i>	
<i>herb salad</i>	
 <i>MONKFISH</i>	 34
<i>baby monkfish tail, prosciutto, green asparagus</i>	
<i>beurre blanc</i>	
 <i>NEW YORK STRIP</i>	 38
<i>300g, 35 day aged, USDA Prime</i>	
<i>choice of Béarnaise or peppercorn sauce</i>	
<i>grilled baby romaine, ranch dressing, crispy onions</i>	
 <i>KIEV</i>	 26
<i>Somerset free range chicken breast, garlic butter</i>	
<i>wild garlic purée, crispy chicken skin</i>	
<i>Parmesan crumbs, baby gem lettuce</i>	

**TO SHARE**

<i>SPRING LAMB</i>	68
<i>herb crusted rack of lamb, lamb pastilla</i>	
<i>Provençal tomato, spring greens, ras el hanout jus</i>	
 <i>TOMAHAWK</i>	 80
<i>900g Dry aged Angus rib</i>	
<i>grilled baby romaine, ranch dressing, crispy onion</i>	
<i>Béarnaise &amp; peppercorn sauce</i>	

**SIDES**

<i>FRENCH FRIES</i>	5
<i>rosemary sea salt</i>	
 <i>JERSEY ROYAL</i>	 6
<i>butter &amp; mint</i>	
 <i>SPRING GREENS</i>	 5
<i>sauteed, garlic &amp; olive oil</i>	
 <i>ASPARAGUS</i>	 8
<i>Norfolk, hollandaise</i>	
 <i>SALAD</i>	 5
<i>grilled romaine, ranch dressing, crispy onions</i>	

Please inform your waiter of any allergy or dietary requirements when making your order. *VG- suitable for vegan requirements, V- suitable for vegetarian requirements*  
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness  
 12.5% discretionary service charge will be added to your bill. Prices include VAT