

STARTERS

<i>GAZPACHO (vg)</i>	9
<i>chilled green tomato soup, avocado grilled crostini, jalepeño</i>	
<i>SUMMER SALAD (vg)</i>	12
<i>mustard leaves, mizuna, kohlrabi, broad beans grilled spring onion, pickled grapes, seeded cluster</i>	
<i>BURRATA (v)</i>	14
<i>heirloom tomatoes, basil, black olive crumb baguette croutons</i>	
<i>PRAWNS</i>	16 28
<i>Atlantic grilled prawns, parsley, garlic brown butter, confit lemon, charred crostini</i>	
<i>CRAB</i>	18
<i>hand picked Colchester crab cocktail dressed brown crab, cos lettuce, apple & celery</i>	
<i>TARTARE</i>	14
<i>hand cut beef fillet, classically dressed parmesan, rosemary & potato bread</i>	
<i>DUCK</i>	16
<i>duck liver ballotine, grilled peach, toasted brioche, peach & Fernet purée</i>	

MAINS

<i>LOBSTER</i>	half 32 whole 58
<i>native lobster Thermidor, French fries herb salad</i>	
<i>KIEV</i>	26
<i>Somerset free range chicken breast, garlic butter, Caesar dressing, crispy skin Parmesan crumbs, baby gem lettuce</i>	
<i>FILLET</i>	38
<i>250g, Aberdeen Angus grilled baby gem, crispy shallots, ranch dressing</i>	
<i>SIRLOIN</i>	36
<i>350g, 21 day aged, West country grilled baby gem, crispy shallots, ranch dressing</i>	
<i>HALIBUT</i>	34
<i>herbs mash potato, runner beans, sauce vierge</i>	
<i>RISOTTO (v) (vg)</i>	18
<i>courgette risotto, fine herbs crispy leek, parmesan</i>	

TO SHARE

for two to share, price per person

<i>TOMAHAWK</i>	40
<i>900g rib of Angus Hereford cross beef grilled baby romaine, ranch dressing, crispy onions, Béarnaise & Peppercorn</i>	

SIDES

<i>CHIPS</i>	5
<i>rosemary sea salt</i>	
<i>CHARLOTTE POTATOES</i>	6
<i>butter & mint</i>	
<i>SUMMER GREENS</i>	5
<i>sauteed, garlic & olive oil</i>	
<i>GREEN BEANS</i>	5
<i>confit shallot, tarragon</i>	
<i>TOMATO</i>	5
<i>heirloom tomato salad, shallots, basil</i>	

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.
 VG- suitable for vegan requirements, V- suitable for vegetarian requirements
 12.5% discretionary service charge will be added to your bill. Prices include VAT

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