



Dinner Menu

SAMPLE MENU

Champagne Or Kir Royale By The Glass £8.95 Or Pimms £4.95

Starters & Mains

Soup of the day £5.50

Grilled Cornish mackerel, potato salad & Caesar dressing £7.25

Tempura of prawns, spring onion & coriander,

Sweet chilli jam £7.50 Main with potatoes £14.50

A simple dressed salad of peach, Parma ham, basil & baby leaf £7.95

Butterflied parmesan crusted sardines, garlic aioli & rocket £7.25

Smooth chicken liver parfait, orange & apricot chutney with toast £7.50

Seared scallops with minted pea puree, black pudding & pickled samphire

Starter £10.95 or Main course with potatoes £21

Deep fried courgette, feta & pine nut fritters, minted yoghurt dipping sauce

Starter £7.25 Main with potatoes £14

Brendon's salmon fishcakes, homemade tartare sauce,

Starter £7.45 Main x2 & chips or Potatoes £14.95

Roasted monkfish with North African spices, warm chick pea & red onion salad, pomegranate,
grilled flat bread & minted yoghurt dressing £19.95

Baked fillet of Aldeburgh cod, crispy cheese, bacon & herb crust, tender stem broccoli & mash potato £15.50

Grilled Ribeye steak, portabello mushroom, vine tomatoes,

onion rings, creamy peppercorn sauce, bowl of chips £24

Roast rump of North Essex lamb, grilled Mediterranean vegetables, cous cous salad & minted jus £19.50

Crispy duck confit, mash potatoes, buttered savoy cabbage, broad beans & shallot jus £15.50

Roast breast of free range chicken, crushed new potatoes, grilled asparagus, girolles & peas £15.50

Thai style Panang red curry of pork tenderloin,

butternut squash, peanuts, kaffir lime leaves & steamed jasmine rice £16.50

Side Orders –Chips New potatoes or Mash £2.95

Vegetables, Petit pois £3.50



Puddings £6.75

White chocolate cheesecake, English raspberries & raspberry sorbet
A slice of warm cherry & almond tart with a dollop of clotted cream
Brown sugar meringue, sandwiched with whipped cream & pink gooseberries
A simple panna cotta with a brandy basket of fresh summer berries
Deep fried peach fritters, with a scoop of raspberry pavlova ice cream

Homemade Ice Creams £5.95

You choose 3 scoops from our homemade ice cream in a brandy snap basket Ice creams – Caramel, Chocolate chip or Vanilla bean, Raspberry pavlova, or Pink gooseberry ripple
Or Sorbets – Strawberry, Cherry or Mango

Dessert Wine By the Glass £3.75 - 75ml glass Vat 5 semillon 2008 Australia

Cheese £8.50

We have to refrigerate our cheese so please let us know as soon as possible
and we will try to get it to an acceptable temperature
A trio of Neal's Yard British cheeses – Montgomery Cheddar, Colston Bassett Stilton,
Innes brick goat's cheese, quince jelly, crackers, celery, grapes etc

Port By The Glass Fonseca Terra Prima Organic £4.20

Coffees & Tea £2.95 (Fair trade) all served with homemade goodies
A cafetiere of freshly ground coffee, Decaffeinated, Cappuccino, Espresso or latte
Teas-Breakfast, decaffeinated, Camomile, Earl Grey, Green, fresh Mint, Jasmine,
Kenyan, Peppermint, Lemon & Ginger, Lemon & hot water

Liqueur Coffee £4.95 (Calypso, French, Gaelic, Irish, etc.)

Liqueur FROM £4.50/£4.95 Courvoisier £5 Remy £5.50 Hine xo £8

Food Allergies

Should you have an allergy please speak to a member of our staff who may be able to help you with your choices. We are unable to guarantee 100% that some of our dishes may contain traces of nuts, seeds, gluten or other allergens or guarantee cross contamination. Should you have a severe condition we would rather not take the risk of cooking for you.