

SUNDAY SET MENU

2 COURSES 29.50 | 3 COURSES 35.50

Sunday 12:00pm to 5pm

- STARTERS -

TIGER PRAWN 'PIL PIL'

Chilli & paprika

SOFT SHELL CRAB TEMPURA

Seaweed mayonnaise, lime dressing

PRAWN COCKTAIL

Brown bread & butter

DUCK SPRING ROLLS

Plum sauce

LOBSTER BISQUE

Cream, Cognac, Gruyère croûtons

SALT & PEPPER SQUID

Spring onions, chilli dressing

SCOTTISH SMOKED SALMON

Crème fraîche, capers & pickled shallots

GOAT CHEESE

Heritage beetroot & pine nuts

- MAIN COURSE -

MONKFISH, LEMON SOLE, PRAWNS

Lemon butter sauce

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne sauce

PETERHEAD COD

Beer battered, tartare sauce

GUERNSEY SKATE

Brown butter, capers

MISO COD

Soy & radish

HALF LOBSTER

Thermidor or garlic Butter

(£6 supplement)

- ROAST DINNER -

HERTFORSHIRE

BEEF SIRLOIN

*Yorkshire pudding, pigs in blankets
& horseradish sauce*

SLOW ROASTED SUFFOLK PORK BELLY

*Stuffing, crackling &
apple sauce*

- A LA CARTE -

SEAFOOD BAR

COLD SEAFOOD PLATTER

To share 50.00 Add a cold whole lobster 38.00

MEDITERRANEAN COLD PRAWNS

Garlic mayonnaise (6 pieces)

11.00

LEIGH-ON-SEA COCKLES

Red wine vinegar

4.50

MARINATED ANCHOVIES

Garlic & herbs

4.50

COLCHESTER OYSTERS

Shallots & red wine vinegar

6 - 18.50 12 - 36.00

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.
For any allergies and intolerances, please advise a member of staff before ordering. Menu items subject to change due to availability.