

# SUNDAY SET MENU

2 COURSES 29.50 | 3 COURSES 35.50

Sunday 12:00pm to 5pm

## - STARTERS -

### SCOTTISH SMOKED SALMON

*Crème fraîche, capers, pickled shallots (GF)*

### PRAWN COCKTAIL

*Brown bread & butter (GF)*

### FISH SOUP

*Gruyère croûtons (GF)*

### SALT & PEPPER SQUID

*Spring onions, chilli dressing*

### TIGER PRAWNS 'PIL PIL'

*Garlic, chilli, paprika (GF)*

### SOFT SHELL CRAB TEMPURA

*Seaweed mayonnaise, lime dressing*

### HERITAGE BEETROOT (V)

*Honey, goat's cheese, pine nuts (GF)*

## - MAIN COURSE -

### MONKFISH, SOLE, PRAWNS

*Lemon butter sauce (GF)*

### HERB CRUSTED PLAICE FILLET

*Parmesan crumbs, tiger prawn*

### PETERHEAD COD

*Beer battered, tartare sauce*

### GUERNSEY SKATE

*Brown butter, capers (GF)*

### MISO COD

*Soy & radish (GF)*

### HALF LOBSTER

*Thermidor or garlic butter (GF)  
(£6 supplement)*

## - ROAST DINNER -

*served with all the trimmings, roast potatoes and vegetables*

### HERTFORSHIRE

### BEEF SIRLOIN

*Yorkshire pudding, pigs in blankets  
& horseradish sauce (GF)*

### SLOW ROASTED

### SUFFOLK PORK BELLY

*Stuffing, crackling  
& apple sauce (GF)*

## - A LA CARTE -

### SNACKS

#### OLIVES 3.95

*Lemon, garlic, parsley (GF)*

#### PADRON PEPPERS 4.95

*Brown shrimps (GF)*

#### IBERIAN CHORIZOS 5.50

*Honey, smoked paprika (GF)*

#### ANCHOVIES 4.50

*Garlic & herbs (GF)*

### SEAFOOD BAR

#### COLD SEAFOOD PLATTER

*To share 50.00 Add a cold whole lobster 44.00*

#### LEIGH-ON-SEA

#### COCKLES 4.50

*Red wine vinegar (GF)*

#### MEDITERRANEAN

#### COLD PRAWNS 11.00

*Garlic mayonnaise (6 pieces) (GF)*

#### COLCHESTER

#### OYSTERS

*Shallots & red wine vinegar (GF)  
6 - 18.50 12 - 36.00*

#### JELLIED EELS

9.50

*Bread & butter (GF)*

#### CROMER DRESSED

#### CRAB 15.00

*Baby gem, shallot dressing (GF)*

#### COLD WHOLE LOBSTER

*Marie-Rose sauce (GF)*

*Half - 22.00 Whole - 44.00*