

## CURRENT MENU

Our menu changes seasonally throughout the year.

The menu below is subject to daily market changes and is in place from 18 July to mid-September 2025.

Lunch 12pm till 2.30pm (3pm Saturday, 4pm Sunday)

Dinner 5.30pm till 9pm (9.30pm Friday & Saturday)

On Sunday lunchtime we have two roasts in addition to this menu and a vegetarian option.

The whole menu is available throughout the pub and terrace (weather dependant).

A 12.5% discretionary service charge is added to your bill with all going to our team without deduction.

Please ask about allergens.

### SNACKS

- Cured Meat & Pickles £5.25
- Mersea Rock Oysters with Lemon & Tabasco £3 | £8.25 for 3 | £16.50 for 6
  - Marinated Olives £5.25
  - Spiced Dried Broad Beans £2.50
- Catalan Salted & Smoked Almonds £5.25

### CASUAL

- Poached Chicken Bap Heritage Tomato, Butter Lettuce, Pickled Onion, Tarragon Mayonaise, Fries £12.75
  - Rare Breed Beef Burger, TSI Sauce, Cheese, Pickles, Fries £18.50
- Rarebit of Keen's Cheddar & Oglesfield, Chilli Jam, Pickled Chilli, Fries £12.75
- Seafood Platter – Smoked Mackerel Pate, Half Pint Prawns, Pickled Herrings, Aioli, Pickles, Fries £30 for two
- Platter of 3 English Cheeses, Chutney, Pickles & Bread £15.75 (Cured Meat Optional Extra £3.50)
- Steamed Mussels, White Wine, Cream, Garlic, Parsley, Shallot, Fries £18.50

### STARTERS

- Gazpacho Olive Oil, Melon, Mint, Croutons £9.50 (v | ve)
- Chickpea Hummus Sumac, Cucumber, Sesame, Mint, Dhukka, Grilled Flatbread £12.00 (v | ve)
  - Duck Liver Parfait Lardo, Cherry, Hillary's Sourdough £12.50
- Heritage Tomato 'Tonnato' Anchovy & Tuna Mayonnaise, Guindilla Chilli, Rocket £12.00
  - Our pasta dishes can also be served as starters £11.50

### PASTA

- Spaghetti con Sarde – Sardine, Chilli, Olive, Lemon, Parsley, Pinenut Pangrattato £18.50
- Tagliatelle alla Nonna – Aubergine, Tomato, Ricotta Salatta, Basil, Pinenut £18.50 (v)
- Orecchiette alla Calabrese N'udja, Red Onion, Rocket, Cream, Parmesan £18.50



## MAIN COURSES

- Ratatouille Warm Spiced Cous Cous, Cashew Ricotta, Crisp Courgette Flower £22 (v)
  - Risotto Tomato, Basil, Courgette, Mozzarella, Almond £21 (ve)
- Grilled Half Lobster Burnt Chilli & Lime Butter, Hand Cut Chips, Butter Lettuce £38
- Cornish Fishcake Smoked Cod's Roe, Romesco Sauce, Green Beans, Pickled Fennel £27
- Blythburgh Pork Chop Peach, Artichoke, Chilli, Cannellini Bean, Rocket £27
- Roast Guinea Fowl 'Panzanella' Tuscan Bread Salad, Runner Bean, Tomato, Green Sauce £29
- Rare Breed 42-55 Day Aged Steak, British Beef served with Green Sauce, Triple Cooked Cubetti Potatoes, Roast Mushroom, Mixed Leaves
- 200g Rump (cooked medium rare only) £22.50    250g Sirloin £35    Bone in Ribeye £72 (for two sharing)

## EXTRAS

£5.50

- House Fries
- Seasonal Salad
- Garlic Butter Green Beans
- New Potatoes, Chimichurri

## PUDDING

£10.50

- Limoncello Syrup Cake Ardleigh Berries, Mascarpone
- Tosier Chocolate Mousse Cherries, Clotted Cream, Brandysnap
  - Burnt Basque Cheesecake Blackcurrants & Sorbet
- Sweet Bites & Coffee – Dark Chocolate & Sea Salt Fudge, Raspberry Pâte de Fruit, Flapjack
- 'Affogato' – Vanilla Ice Cream, Espresso Coffee £6.50 (add a shot of Irish Cream, Amaretto, Kahlua or Tia Maria for an extra charge)
  - Un Petit Crème Brûlée £4.75
  - Panache Ice Cream £3.50 per scoop

## CHEESE

£5.50 each - served with sourdough crisp breads & chutney

- Ticklemore (v) | pasteurized goat's cheese | lemony, herbaceous, firm | Devon
- Wensleydale Hawes Blue (v) | pasteurized cow's milk | delicate, full, mellow | Yorkshire
- Keen's Cheddar | unpasteurized cow's milk | sweet, strong, nutty | Somerset
- Tunworth (v) | pasteurized cow's milk | creamy, truffle, unctuous | Hampshire

