



RESTAURANT

Evening Menu

Starters

Rustic Mushroom & Chestnut Soup Tarragon, Truffle, Ricotta Ravioli	£ 8.50
Warm Goats Cheese Salad Beetroot, Caramelised Endive, Walnuts	£ 8.50
Sugar Cured Salmon Cucumber, Pomegranate, Avocado & Mint	£ 9.00
Chicken Liver & Foie Gras Parfait Pear Chutney, Port Syrup, Ginger Bread	£ 9.50
Salad of Colchester Crab Fennel, Blood Orange, Brown Crab Fritter	£ 10.00
Tartar of Beef Poached Egg, Tomato, Olive & Parmesan Mousse	£ 10.00

Main Courses

Fricassée of Gnocchi Wild Mushroom, Roasted Salsify, Wilted Spinach, Toasted Almonds	£ 16.50
Butter Roasted Skate January King Cabbage, Kohlrabi, Caraway, Pancetta, Cider Cappuccino	£ 17.50
Breast of Corn Fed Chicken Roasted Jerusalem Artichoke, Shimeji Mushrooms, Leeks, Sesame & Ginger Jus	£ 17.50
Roasted Cornish Pollock Puy Lentils, Curley Kale, Parsley Root Puree, Curried Mussel Sauce	£ 18.50
Honey Glazed Breast of Gressingham Duck Braised Red Cabbage, Pumpkin Puree, Chutney Jus	£ 20.00
Fillet of Dorset Beef Sweet English Onions, Roasted Baby Carrots, Creamed Watercress	£ 25.00

Desserts

Vanilla Cheesecake Mousse Blackberries, Apples, Hazelnut Crumble	£ 6.50
Honey Yogurt Pannacotta Spiced Oranges, Breton Biscuits	£ 6.50
Sauternes Crème Caramel Prunes D'Argent, Orange & Earl Grey Syrup	£ 6.50
Hot Chocolate Fondant White Chocolate Ice Cream, Coffee Sauce, Grue de Cacao	£ 6.50
Selection of British & European Cheeses	£ 10.00