

FAMOUS WEST MERSEA OYSTERS

SUBJECT TO AVAILABILITY

Six Famous West Mersea Oysters

World famous Colchester Rock Oysters, cultivated in the creeks around Mersea Island since Roman times, served on crushed ice with lemon & tabasco

£13.95

Six Crispy Beer Battered Oysters

World famous Colchester Rock Oysters dipped in our homemade beer batter, fried & served with a pot of sweet chilli mayonnaise

£14.95

MAINS

Honey Roasted Norfolk Turkey (gf available)

Served with crispy roast potatoes, pigs in blanket, maple roasted carrots & parsnips, mixed vegetables, homemade Yorkshire pudding & cranberry sauce on the side

£14.50

Baked Devonshire Hake Fillet with a White Wine & Chive Sauce

A truly local UK fish, sustainably sourced, served with crispy roast potatoes, maple roasted carrots & parsnips, mixed vegetables

£14.50

Roasted Garlic & Rosemary Butternut Squash (vg,gf)

Served with crispy roasted potatoes, maple roasted carrots & parsnips, mixed vegetables, topped with crispy sweet potato

£13.95

Roast Rump of Beef (gf available)

Served with cauliflower cheese, crispy roasted potatoes, maple roasted carrots & parsnips, mixed vegetables, homemade Yorkshire pudding, topped with crispy sweet potato, horseradish & gravy

£14.50

West Scottish Haddock & Chips

Cooked fresh to order in our homemade beer batter recipe, with triple cooked chunky chips & tartar sauce

£12.95

Roasted Lamb Shank in Red Wine (gf available)

Served with crispy roast potatoes, maple roasted carrots & parsnips, mixed vegetables, homemade Yorkshire pudding topped with crispy sweet potato

£18.95

SEASONAL SUNDAY SPECIALS

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In addition to the menu, we also have various other guest dishes for you to consider, including guest desserts & a choice of homemade cakes, please ask for details.

* Irish Coffee

Hot coffee & a single measure of Irish whiskey, topped with a collar of pouring cream

£5.95

HOMEMADE DESSERTS

* Rhubarb Gin & Orange Jelly (gf)

A grown-up version of a childhood favourite, chunks of rhubarb roasted in the zest & juice of oranges, all set into a Slingsby's Rhubarb Gin jelly, served with white vanilla ice-cream

£6.50

* Viennese Coffee Cake (v)

A luxurious coffee & Kraken Spiced Rum soaked sponge, topped with clotted cream, dusted with cocoa

£6.50

Biscoff Cheesecake (v)

Vanilla cheesecake drizzled with Biscoff spread & finished with a dusting of Biscoff crumb

£5.95

Bakewell Tart (v) (n)

A British classic & our family's favourite recipe, a homemade pastry case, layered with raspberry jam & a soft frangipane topping, served warm with custard or clotted cream

£5.95

CHILDREN'S MENU

Toad in the Hole

Homemade Yorkshire pudding baked with mini pork sausages served with little crispy roast potatoes, mixed vegetables, honey roasted carrots & gravy

£8.50

Honey Roasted Norfolk Turkey

Served with little crispy roast potatoes, pigs in blanket, honey roasted carrots & parsnips, mixed vegetables, small homemade Yorkshire pudding (gf available)

£8.50

Mac 'n' Cheese (v)

A bowl of gooey, cheesy pasta

£9.00

Ice Cream Pot (gf)

Made at a local dairy farm from Jersey milk

£2.50

Pot of Sweets

Chocolate mini eggs

£2.00