

Negroni 9
 Red vermouth, bathtub gin,
 Campari, ice.
 Fig & Vanilla Daiquiri 9
 Mount Gray rum, lime juice,
 sugar, fig, vanilla.

Rhubarb Briottet 9
 Prosecco with French artisan
 rhubarb liqueur.
 Columbian Espresso Martini 9
 Grey Goose, kahlua, coffee

Secret Garden 9
 Sipsmiths gin, lemon juice,
 elderflower liqueur, rose syrup.
 Marmalade Bellini 9
 Prosecco, orange, orange liqueur.

HAPPY MOTHERS DAY

No Online Reservations for Mothers Day. Only Phone Reservations 01491 681048

Home cured salmon, new season asparagus, crispy poached egg, tarragon beurre blanc

Fish soup, rouille, gruyere, garlic crouton

Cerviche of Bass, Halibut, tigers milk, coriander & chilli

(V) Nettlebed creamery's Witheridge twice baked soufflé, apple, celery, port & red grape reduction

Sauté diver scallops, pea & mint puree, black pudding, crispy bacon

(V) Beetroot & goats cheese risotto cakes, chicory, walnut, orange dressing

Foie gras chicken liver parfait, red onion marmalade toasted sour dough

Slow roast crispy duck, spring onion, cucumber, toasted sesame seeds, soy dressing

(V) Onion tart baked with local Cheddar cheese, tomato compote. Basil oil

Basket of king prawns in their shell, lemon mayo, lemon

½ Dozen Colchester oysters natural in the raw. Shallot vinaigrette, tabasco

Local rib of beef, slow roasted Dexter of beef brisket, roast potatoes, cauliflower cheese, Yorkshire pudding,
 spring vegetables, Jus

Pan roasted Halibut, wild garlic polenta cake, wild mushroom, cockle beurre blanc

Pan seared sea bass, courgette, sautéed new potatoes, chorizo, pimento coulis, squid

Crooked Billet Fish Pie, turbot, king prawn, salmon & clams. Buttered carrots & cabbage

Cornish lemon sole fillets, scallops, spiced shallot sesame soy sauce, lime & crème fraiche spinach

(V) Iman Bayildi, sigara boregi, baked aubergine, shallot & tomato. Crispy goats curd cigar, butter bean skordallia

(V) Spiced roasted pumpkin and spinach filo, puy lentil, heritage carrot, salsify, blue cheese cream

Pink carved duck breast, fondant potato, spiced red cabbage thyme, jus

Chicken breast baked in pancetta, overnight tomato & olive stuffing, roasted red onion & kale, bulgar wheat

Slow Roasted lamb shoulder, asparagus & green bean fricassee, salsa verde

Slow roast pork belly, chargrilled sweet potato, pak choi, soy glaze, peanuts

Beef fillet, foie gras, rosti, wild mushroom, spinach, jus

Pink carved venison, haggis, baby spinach, mulled pear, port, juniper

dauphinoise 4
 chips 4
 creamed spinach 4
 side salad 3.2
 Goose fat roast potatoes 3.5

spiced red cabbage 4
 Cauliflower cheese 4
 purple sprouting, flaked almond sesame seed 4
 home baked breads, Walnut & date soda bread hummus, Walnut pesto. 4
 mixed marinated olives 3.5

3 COURSES £39