

## OYSTERS

### RAW MERSEA ROCK

Served with Shallot & Ginger Mignonette

Three/ Six/ Dozen. 7.25 / 14.50 / 28.80

Battered Mersea Rock Oysters  
with Tartare Sauce (GF)

Three/ Six/ Dozen. 7.50 / 15.00 / 30.00

## SOUPS, SMALL PLATES & SALADS

TODAY'S SOUP 5.95

### LAMBTON AND JACKSON MALDON SMOKED SALMON

WITH HORSERADISH CREAM, RYE BREAD AND  
HOUSEMADE SALTED BUTTER 8.50

### TERRINE OF THE DAY

WITH PICKLED EGG, HOUSE MADE CHUTNEY,  
PICKLED CUCUMBER & SOURDOUGH TOAST 7.50

### DEEP FRIED SALT AND PEPPER SQUID

SRIRACHA MAYO AND WOOD GRILLED LIME  
8.95/16.50

### COLD SEAFOOD PLATE

KING PRAWNS, HOUSE SWEET-CURED SALMON,  
TODAY'S RILLETTE AND MERSEA ROCK OYSTER  
8.95/16.50

### TEMPURA KING PRAWN SALAD

WOOD GRILLED BABY-GEM, SMOKED ANCHOVY  
DRESSING, CRISPY SAMPHIRE AND A ALMOND, CHILLI,  
SOURDOUGH CRUMB 8.95/ 16.50

### SMOKED HADDOCK ARANCINI

PEA & MINT PUREE & PEA SHOOTS 7.95

### WOOD GRILLED ARDLEIGH ASPARAGUS,

CRISPY HEN'S EGG & SAFFRON AIOLI - 7.95

Prices include VAT at 20% – Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. Ask any member of staff and they will be happy to discuss any information about food allergens with you

Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness

## LAND

### WOOD-GRILLED

### SUFFOLK CHICKEN BREAST

WITH SAUTÉED NEW POTATOES, CRISPY COURGETTES  
& CHERRY TOMATO, BROAD BEAN SALSA 16.50

### ROASTED SUFFOLK BEEF with

### Yorkshire Pudding, Roasted

Rosemary Potatoes, Seasonal Vegetables,  
Red Wine Gravy &  
Fresh Creamed Horseradish

Also available

NUT ROAST available, served with all the  
Trimmings 13.95

SUNDAY GUEST MEAT 13.95  
(please see set menu)

### WOOD-GRILLED HALLOUMI, CHERRY TOMATO AND RED ONION BROCHETTE

WITH PRESERVED LEMON AND HARISSA  
SPICED CHICKPEAS 11.50

### POTATO GNOCCHI, ASPARAGUS, PEAS, MINT & FETA

WITH ROCKET PESTO 7.50 / MAIN SIZE 12.50  
(CAN BE ADAPTED FOR VEGANS)

### WOOD-GRILLED VEGETABLE TIAN ROASTED

SHALLOTS AND SPRING ONIONS WITH ALISON  
ORGANIC LEAVES (VG) 10.25

## SNACKS TO SHARE

MARINATED MIXED OLIVES. 2.95

SALTED MARCONA ALMONDS. 2.95

SOURDOUGH TOAST WITH BLACK OLIVE  
TAPENADE OR MUHAMMARA. 3.95

ZUCCHINI FRITTI. 4.50

## SEA

### BATTERED HADDOCK FILLET

SERVED WITH HOMEMADE TARTARE SAUCE,  
MINTED MUSHIES &  
HAND-CUT SKIN-ON FRIES 13.50  
(NOW GLUTEN FREE!)

### STEAMED SCOTTISH MUSSELS

WINE, GARLIC & HERBS  
OR  
COCONUT, LEMONGRASS GINGER  
AND CORIANDER  
8.50 / MAIN SIZE WITH HAND-CUT  
SKIN-ON FRIES 14.95

### HOT SHELLFISH BOWL

MUSSELS, KING PRAWNS, CLAMS & SQUID WITH  
PARSLEY, GARLIC, LEMON & A HINT OF CHILLI. 9.25  
MAIN SIZE WITH HANDCUT SKIN ON FRIES 17.50

### COLD SEAFOOD PLATE

KING PRAWNS, HOUSE SWEET-CURED SALMON,  
TODAY'S RILLETTE AND MERSEA ROCK OYSTER  
10.50/19.95

### GRIGLIATA MISTA DI PESCE,

A MIX OF LOCAL WOOD GRILLED SEAFOOD  
WITH SEAWEED CRUSHED  
POTATOES & SALSA ROSSA 16.95

## SIDES

LOCAL MIXED LEAVES.

HAND-CUT SKIN-ON FRIES.  
BUTTERED NEW.

SEAWEED CRUSHED NEW POTATOES.

TODAY'S LOCAL VEGETABLES.  
TEMPURA ONION RINGS.

All 3.25