



Local Daily Specials

Twice Baked Blue Cheese Souffle

Pickled Quince, Walnut, Mixed Leaf Salad – 7.50

House Cured, Smoked Mackerel

With Horseradish New Potato Salad & Watercress – 6.95

Seared South Coast Brill Fillet

With a Warm Salad of Wood Grilled Courgettes, Roast Tomato,
New Potatoes & Black Olive Tapenade – 18.95

Mistley Fishcakes

With Hand Cut Fries, Tartare Sauce & Mixed Leaves – 14.95

Seared South Coast Sea Bream Fillet

Sautéed Potatoes, Creamed Leeks & Bacon Lardons - 16.95

Slow Cooked Beef Stew

With Creamy Mash & Curly Kale -14.95

Nut Roast

Served with all the Trimmings
& Creamy Tarragon & Mushroom Sauce – 11.95

Apple & Cinnamon Crumble

With Vanilla Ice Cream -5.95

Four Handmade Sea Salt Caramels - 4.95

Upcoming Events

Book Your Christmas Party now!

Join Us For Boxing Day

Celebrate New Years Eve with us

Ask a member of staff for details



Local's Set Price Menu 6th December
Until 7pm

Cream of Celeriac Soup

With Le Ferre Truffle Oil & Parsnip Crisps

Duck, Pork, Liver & Cranberry Terrine

With Toasted Focaccia & Chef's Chutney

Smoked Trout

With Horseradish Potato Salad & Watercress

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Roast Free-Range Turkey

Served with Sage & Chestnut Stuffing, Aspath Cyder Gravy,
Cranberry & Orange Relish, Pigs in Blankets, Roast Carrots,
Roast Parsnips, Brussels Sprouts & Rosemary Roasted Potatoes

Seared Scotch Cod Fillet

With Braised Fennel, New Potatoes, Wilted Chard
& Orange Butter Sauce - 17.50

Wood-Grilled Vegetable Tian

Roasted Shallots and Spring Onions with Mixed Leaves

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Warm Orange & Almond Cake (GF)

Eggnog Pannacotta with Mulled Pear Puree
& a Sour Cherry, Pistachio & Almond Wafer

Warm Peanut Butter & Almond Pudding

With Banana Sorbet

Two Courses - £16.95/ Three Courses - £19.95