

## SNACKS

'World Champ' Pickled egg 1.95  
Mixed Olives 4.50  
Smoked Almonds 4.50  
Sourdough Toast With Tapenade or  
Muhammara 4.95  
Marinated White Anchovies With  
Red Pepper & Onion Salsa 5.25  
Mussel 'Popcorn' With Jalapeno Aioli 5.50

## SMALL PLATES

Complimentary House Baked Sourdough-Rye and Focaccia  
with Le Ferre Puglian Olive Oil. Additional bowl of bread is  
available on request for 3.25 per bowl.

Today's Soup 6.50

Venison Carpaccio with Crispy Capers,  
Zucchini, Shaved Parmesan, Rocket, Lemon &  
Le Ferre Olive Oil 9.50

Wedge Salad, Binham Blue, Pickled Mustard  
Seeds, Cherry Tomatoes, Sourdough Crumb &  
Buttermilk Dressing 8.50  
Add Crispy Pancetta 1.95

Smoked Haddock Croquettes, Pea & Mint  
Puree & Pea Shoots 9.50

Whipped Mackerel on Toasted Focaccia,  
Watercress & Horseradish 7.95



## OYSTERS & SHELLFISH

Raw Mersea Rock Oysters, Shallot & Ginger  
Mignonette 2.80 each

Tempura Battered Mersea Oysters,  
House made Tartare Sauce 3.00 each

Wood Griddled Scallop on the Shell, Roast  
Garlic & Seaweed Butter 4.95 each

Shetland Mussels Steamed With Either -  
White Wine, Garlic & Herbs or Coconut,  
Lemongrass, Ginger & Coriander  
Regular 9.25/Large 16.50

Cold Seafood Platter

Raw Mersea Oysters, Peel & Eat Prawns, King  
Prawns, Marinated Mussels, Whipped Mackerel  
on Toasted Focaccia Served with Pickles &  
Sauces 12.50/25.00

Orecchiette, Brown Crab Cacio e Pepe 17.95

½ Pint Peel & Eat Prawns, Jalapeno Aioli 8.50

Gambas Al Ajillo, King Prawns Cooked Over  
Coals, Garlic, Chilli, White Wine, Le Ferre Olive  
Oil & Lemon 9.50/17.95

Sides - all 4.25

Hand Cut Skin On Fries, Buttered New Potatoes with Parsley, Seaweed Crushed New Potatoes, Garlic Mash,  
Mixed Leaf Salad with Vinaigrette, Today's Local Veg, Tempura Onion Rings

## LARGE PLATES

### SEA

Brodetto - Italian Inspired Seafood Stew,  
Tomatoes, Fennel, Local Fresh Fish, Shellfish,  
Fregola & Crostini 19.50

Battered Haddock Fillet  
Housemade Tartare Sauce, Minted Mushies &  
Hand Cut Skin On Fries 17.50

Mixed Grilled Seafood plate, Today's Catch,  
Wood Grilled Scallops On The Shell,  
King Prawns, Mussels, Clams,  
Roast Garlic & Seaweed Butter 23.50

Fish Tacos Rosarito Style - 2 Soft Corn Tortillas,  
Spiced Fried Local Fish, Shredded Cabbage,  
Tomato Salsa, Jalapeno Aioli, Coriander, Black  
Beans & Guacamole 16.50

### LAND

Wood Grilled 9 OZ Skirt Steak (Cooked to Medium  
Maximum) Hand Cut Skin On Fries, Tempura  
Onion Rings, Watercress, Roast Tomato & Field  
Mushroom with a choice of either Fresh  
Horseradish Cream Or Garlic Butter 21.50

Local Venison Ragout, Seared Potato Gnocchi &  
Crispy Cavolo Nero 18.95

Thorn Burger 6oz Lean Essex Beef, MT Secret  
Sauce, All The Fixings Including House Pickles on a  
Toasted Brioche Bun & Hand Cut Skin On Fries  
16.50 Add Cheese or Bacon 1.25 each

*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. All allergen information available upon request.*

*Consumption of raw or undercooked seafood, poultry, eggs or meat may increase risk of food borne illness. All our food is prepared in a kitchen where all allergens are being handled but we try our best to keep things separate. Any Food Processed elsewhere may contain traces of all allergens. We are not responsible for any personal items that may be lost or damaged during your visit.*