



APERITIF

English Black Velvet 14.75

Meantime Stout topped with Nyetimber classic cuvee

The Lady Marmalade 14.75

Marmalade chase vodka, star anise topped with Nyetimber classic cuvee and a cinnamon rimmed top

SHELLFISH

Colchester crab salad, Melba toast 11.50

Shellfish cocktail on a bed of shredded iceberg, Marie Rose sauce 8.50

Shell on prawn, crayfish, shrimps

Potted shrimps, Melba toast 9.50

Cornish mussels drenched in Aspall Suffolk Cyder, creamed Jersey leeks 8.95

Half dozen grilled Queenie scallops, lemon, parsley 9.95

Colchester rock oysters, shallot vinegar, lemon 6/11.00 9/14.00 12/19.00

FIRST COURSES

Wild leek, heritage potato soup, Montgomery sippets 6.95

Severn and Wye smoked salmon, horseradish cream 11.50

Cumbrian veal and ham pie, piccalilli 8.95

Wye Valley asparagus, coddled duck egg vinaigrette 9.50

Chicken liver pate served, grape chutney, Yorkshire pudding 8.95

MAIN COURSE

Steak and kidney pudding 19.50

Roast rib of beef, Yorkshire pudding, roast potatoes 22.50

Meantime London pale ale battered fish and chips, tartare sauce 17.00

Whole grilled lemon sole served, brown shrimps, caper butter 19.00

Baked Cornish hake, cockles, mussels, samphire 15.95

Braised spring rabbit leg, wild garlic, girolles, broad beans 16.50

Twice baked Ragstone goats cheese soufflé, candied walnuts, pickled pear 14.95

CHARCOAL GRILL

All are served with your choice of béarnaise, peppercorn sauce or stilton butter.

All our steaks are 28 day dry aged on the bone, up to 30 months old this gives a fuller and more intensive flavour sourced from Lake District farmers

Sirloin steak 500g on the bone 39.50, 250g 27.00

Usually you would find this with the fillet which makes up the T-bone; this cut is lean and tender

Ribeye steak 650g on the bone 55.00, 250g 28.00

This cut has a heavier marbling and inner fat, this intensifies the flavour

Fillet steak 350g 41.00, 250g 33.00

The other half of the T-bone, this is tender, lean and one of our favourites

Rump steak 300g 26.00

Found near the rear of the cow, lean piece of meat that we recommend cooked medium rare

Cumbrian milk fed rose veal T-Bone 350g 35.00

The bull calf is hung for 14 days

To Share

28 day dry aged 1000g porter house 90

Cut from the back end of the short loin combining sirloin and the fillet

Served with your choice of sauce, chips and gem heart salad with blue cheese dressing

SIDE ORDERS 3.95

Buttered heritage potatoes/ mashed potato/ hand cut chips/ jacket potato

House Bourbon BBQ beans

Roasted herb crusted bone marrow

Homemade mushy peas

Curly kale/ cauliflower cheese

Mixed leaf salad/ gem heart salad, blue cheese dressing

Coleslaw

We have a no smoking policy at all tables

A discretionary service charge of 12.5% will be added to your bill

All prices are inclusive of VAT at 20%