



## **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 served with Melba toast 11.50

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

*Shell on prawn, crayfish & shrimps*

Potted shrimps served with Melba toast 9.50

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

Half dozen grilled Queenie scallops with lemon and parsley 9.95

Colchester rock oysters served with shallot vinegar and lemon 6/11.00 9/14.00 12/19.00

## **FIRST COURSES**

Wild leek and heritage potato soup with Montgomery sippets 6.95

Severn and Wye smoked salmon with horseradish cream 11.50

Cumbrian veal and ham pie with piccalilli 8.95

Wye Valley asparagus with coddled duck egg vinaigrette 9.50

Chicken liver pate served with grape chutney and Yorkshire pudding 8.95

## **MAIN COURSE**

Steak and kidney pudding 19.50

Roast rib of beef with Yorkshire pudding and roast potatoes 22.50

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

Whole grilled lemon sole served with brown shrimps and caper butter 19.00

Baked Cornish hake with cockles, mussels and samphire 15.95

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

Twice baked Ragstone goats cheese soufflé, candied walnuts and 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*

T-Bone steak 450g 46.00

*Cut from the centre of the loin combining sirloin and the fillet*

Witcham Valley red deer T-Bone with bitter chocolate butter 300g 36.00

*Farmed by Isabelle Cockcroft and hung for 14 days*

Cumbrian milk fed rose veal T-Bone 350g 35.00

*The bull calf is hung for 14 days*

### To Share

**1kg porter house £90**

*Cut from the rear 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

Buttered heritage potatoes/ mashed potato/ hand cut chips 3.95

Homemade Bourbon BBQ beans 3.95

Roasted herb crusted bone marrow 3.95

Homemade mushy peas 3.95

Curley kale/ cauliflower cheese 3.95

Mixed leaf salad/ gem heart salad with blue cheese dressing 3.95

Coleslaw 3.95

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%