



Set Menu

2 course £22.50 - 3 course £27.50

homemade soup of the day

pan fried king prawns in lemon, garlic, chilli, sourdough toast, rocket

deep fried brie, watercress, cranberry compote

fried halloumi wrapped in parma ham, orange, pomegranate & rocket salad

slow braised lamb shank, creamed potatoes, curly kale

braised lentil and tomato moussaka, garlic bread, side salad

pan roasted chicken supreme, hassleback potatoes, wilted spinach,
wild mushroom cream

hot seafood platter, ½ crispy fried soft shell crab, garlic king prawns, whitebait,
haddock goujons, tartare sauce, fries

pan fried hake, pea puree, crispy pancetta, poached egg, new potatoes

white chocolate blondie, raspberry sorbet, fresh raspberry's

colchester pudding

green room bread and butter pudding, vanilla custard

trio of british cheeses, quince jelly, plum chutney, grapes & water biscuits GF

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free trade coffee



dishes marked with GF can be done gluten free, please inform us when ordering
we cannot guarantee that dishes do not contain nuts or bones, if you do have specific dietary requirements

