



Set Menu

2 course £22.50 - 3 course £27.50

homemade soup of the day GF (V)

crispy fried squid, smoked chilli jam, rocket GF

asparagus, poached egg, hollandaise sauce, parmesan shavings GF (V)

smoked chicken, crispy bacon, baby gem, lemon mayonnaise dressing GF

pan roasted chicken supreme, creamed leeks, watercress, confit new potatoes GF

pan fried duck breast, honey roasted peaches, sunblushed tomatoes,
red onion & watercress salad, thick cut chips GF

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

grilled seabass, tomato & olive salsa, crushed, fine green beans, new potatoes GF

roasted courgette & tenderstem broccoli orecchiette pasta, pesto, side salad (V)

warm chocolate & peanut butter brownie, vanilla ice cream

colchester pudding *lemon tapioca custard, fruit compote, Italian meringues, toasted almonds*

a dish originally devised around 1850 to be served at civic functions GF

the green room's bailey's & chocolate 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

