

Set Menu

2 course £22.50 - 3 course £27.50

homemade soup of the day GF (V)

pan fried halloumi, strawberries, balsamic glaze, rocket GF (V)

deep fried haddock goujons, watercress, tartare sauce

seared beef, parmesan, radish, sunblushed tomato, english mustard dressing GF

char grilled pork t-bone, spinach, brandy & wholegrain mustard cream,
thick cut chips GF

confit duck leg, honey roast peach, slow roasted tomato, bocconcini,
curly endive salad, thick cut chips GF

grilled fillet of sea trout, creamed spinach, crayfish, new potatoes GF

cold seafood platter: ½ dressed cromer crab, smoked salmon, smoked mackerel,
prawn cocktail, cockles, house salad, fries GF

artichoke and broad bean risotto, fried goats cheese, tomato pesto, side salad GF (V)

strawberry and lemon curd pavlova, chantilly cream, mint sugar GF

colchester pudding- *a dish originally devised around 1850 to be served at civic functions*
lemon tapioca custard, fruit compote, Italian meringues, toasted almonds 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



