

Set Menu

2 course £22.50 - 3 course £27.50

homemade soup of the day GF (V)

baked field mushroom, goats cheese, beetroot, walnut & rocket salad (V)GF

pan fried chicken livers, raspberries, pinenut & baby spinach salad GF/DF

deep fried whitebait, dressed rocket, lemon & chive mayonnaise

slow cooked beef & smoked bacon puff pastry pie, creamed potatoes,
fine green beans, red wine jus

pan roasted duck breast, curly kale, hassleback potatoes, cranberry jus GF

grilled seabass fillet, wilted spinach, white wine & cockle cream,
crispy parma ham, new potatoes GF

steamed shetland mussels in a white wine, shallot & cream sauce, shoestring fries GF

braised lentil moussaka, garlic bread, side salad (V)

colchester pudding:

lemon tapioca custard, fruit compote, Italian meringues, toasted almonds GF

The Green Room's baileys & chocolate bread & butter pudding, vanilla custard

chocolate fudge cake, vanilla ice cream, fresh raspberries

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

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free trade coffee



