

Lunch Menu

Smaller Plates

Calamari 6

Calamari | shaved chorizo | seaweed |
lemon mayonnaise (n)(d)

Lentil Scotch Egg 6

Lentil scotch egg | spiced cauliflower purée |
pickled cauliflower (n)(v)

Cured Meats 8

Cured meats | olives | capers (n)(d)(g)

Lamb 8.5

Braised lamb | feta | olives | mint yoghurt |
pickled cucumber | flat bread (n)

Croquette 5.5

Ham & mustard croquettes | piccalilli (n)(d)

Duck 7

Smoked duck | beetroot | walnut (g)(d)

Haddock 6.5

Baked smoked haddock | poached egg |
aged cheddar | bacon (n)(g)

2 plates 10

3 plates 15

4 plates 20

Larger Plates

Cod 13

Beer battered cod | pea purée |
burnt lemon | tartar sauce |
hand cut fat chips (m)

Pulled Brisket Burger 15

Pulled brisket burger |
apple slaw | fries (n)

Chicken Sandwich 10

Chicken & Pesto | smoked bacon |
sourdough | fries (m)

Bubble & Squeak 11

Smoked ham | bubble & squeak |
fried eggs (n)(d)(g)

Steak Sandwich 10

Sirloin steak sandwich | ale onions |
tomato chutney | fries | garlic aioli (n)

Gnocchi 10

Wild mushroom | parmesan |
chive (n)(v)

Salad 10

Pear | Stilton & walnut salad (g)(v)

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Specials or Vegan Menu**

Brunch Plates

Full 10

Braughing sausages | smoked bacon | field
mushroom | plum tomato | free range eggs
[done your way] | baked beans | hash brown |
black pudding | toast

Veggie Full 9

Vegetarian sausages | field mushroom |
plum tomato | free range eggs [done your way] |
baked beans | hash brown | toast (n)(v)

Eggs & Avocado 8

Scrambled egg | avocado |
bacon | sourdough (v)(n)

Corn Fritters 8

Corn fritters | poached egg |
harissa aubergine | feta | yoghurt (n)(v)(g)

Eggs Benedict 8

Eggs Benedict | aged ham or smoked salmon |
hollandaise sauce | toasted muffin (n)

Friday & Saturday Bottomless Options

Boozy 20 per person [Prosecco | Mimosa | House Wine]

Virgin 10 per person [Mocktails | Tea | Coffee | Juice]

On The Side

Truffle hand cut chips 3 (n)(v)(g)(d)

Truffle fries 3 (n)(v)(g)(d)

Creamed potatoes 3 (n)(v)(g)

Roasted new potatoes | chive & garlic butter 3.5 (n)(v)(g)

Honey roasted root vegetables 3 (n)(v)(g)(d)

Braised hispi cabbage & bacon 3.5 (n)(g)

To Finish

Sticky Toffee Pudding 6

Sticky toffee | caramel banana |
caramel ice cream | marshmallow (n)(v)

Tonka Bean 6.5

Tonka bean set cream | popcorn crumble |
coffee granite (n)(v)(g)

Crumble 5.5

Spiced apple crumble | oat topping |
blackberry gel (n)(v)(g)

Brownie 6.5

Chocolate brownie | chocolate mousse |
passion fruit | coconut ice cream (n)(v)

British Cheeses 9

British cheeses | bacon jam |
grapes | celery | apple (n)
[add 1.5 for a glass of Port or Riesling Noble]

Ice Cream | Sorbets 1.5 per scoop

Vanilla | Chocolate | Salted Caramel |
Pistachio | Passion Fruit | Coconut |
Lemon | Mango (n)(d)(g)

Proudly Sourcing

Pork & bacon - Gt Garnett's, Barnston
Sausage - Braughing, Bishop Stortford
Breads - Dorrington, Dumtow
Potatoes - Fairfields, Colchester
Cream, milk & yoghurt - Halesworth, Suffolk
Burgers - Suffolk Farm, Harlow
Steaks - Chelmsford
Crab - Dorset
Fruit & vegetables - The Star Inn, Dumtow
and Anglia Produce, Colchester
Rapeseed oil - Heybridge, Maldon
Honey - Hogs Barn Bees, Roding
Cured Meats - Suffolk
Handcrafted coffee - Crude Drinks,
Bury St Edmunds
Crisps - Fairfield, Colchester

n (nut free) g (gluten free)
d (dairy free) v (vegetarian)
(V) Vegan

Dinner Menu

To Nibble

Olives 3 (v)(g)

Pork Crackling 3.5

Dehydrated pork crackling |
Maldon sea salt | apple sauce (m)(d)

Bread Board 3.5

Bread | whipped butter |
rapeseed oil (v)

To Start

Soup 4.5 [Pinot Grigio | Sauvignon Blanc]

Broccoli & watercress soup | crème fraîche |
blue cheese bon bon (m)(v)

Pork 7.5 [Chenin Blanc | Côtes du Rhône]

Pork belly | roast carrot | apple | crackling |
bacon (m)(g)(d)

Scallops 9 [Blanc de Blanc | Vinho Verde]

Seared scallops | crispy chicken wing | turnip (m)(g)

Chicken Parfait 6.5 [Comte de Provence]

Chicken parfait | pear chutney | brioche (m)

Salmon 8.5 [Chardonnay | Sauvignon Blanc]

Pan fried salmon | crab | samphire |
kale & caper salsa (m)(g)(d)

Spiced Cauliflower 7 [Viognier | Chenin Blanc]

Spiced cauliflower | mango | pickled cucumber |
hazelnut dukka | burnt lime (g)(V)(d)

Smaller Plates

Calamari 6 [Vinho Verde]

Calamari | shaved chorizo | seaweed |
lemon mayonnaise (m)(d)

Lentil Scotch Egg 6 [Viognier | Chenin Blanc]

Lentil scotch egg | spiced cauliflower
purée | pickled cauliflower (m)(v)

Cured Meats 8 [Prosecco | Gavi]

Cured meats | olives | capers (m)(d)(g)

Lamb 8.5 [Comte de Provence | Carignan]

Braised lamb | feta | olives | mint
yoghurt | pickled cucumber | flat bread (m)

Croquette 5.5 [Chardonnay | Sauvignon Blanc]

Ham & mustard croquettes | piccalilli (m)(d)

Duck 7 [Côtes du Rhône | Shiraz]

Smoked duck | beetroot | walnut (g)(d)

Haddock 6.5 [Vinho Verde | Sauvignon Blanc]

Baked smoked haddock | poached egg |
aged cheddar | bacon (m)(g)

Mains

Pork 18 [Chenin Blanc]

Pork tenderloin | aged ham | creamed
potatoes | cauliflower | quail scotch egg | apple (m)

Sea Bass 21 [Chardonnay | Viognier]

Pan seared sea bass | curried mussels | radish |
new potatoes | broccoli (m)(g)

Gnocchi 11 [Malbec | Shiraz]

Wild mushroom gnocchi | parmesan |
sage | truffle | pinenuts (m)(v)

Cod 13 [Gavi | Pinot Grigio Rosé]

Herb crusted cod | pea purée |
fried capers | lemon mayonnaise |
lemon | hand cut chips (m)

Lamb 22 [Rioja | Sauvignon Miamup]

Lamb rump | roasted carrots |
braised lamb shepherd's pie (m)(g)

Duck 18 [Pinot Noir | Chianti]

Honey roast duck breast | spiced confit leg |
swede fondant | butternut | baby beetroots |
blackberries | jus (m)(g)(d)

Ribeye 25 [Shiraz | Malbec]

10oz ribeye | truffle & parmesan
chips | dried tomatoes |
mushrooms & pancetta (m)(g)(d)

Fillet 30 [Chianti | Pinot Noir]

8oz fillet steak | Anna potatoes |
shallot marmalade | celeriac purée (m)(g)(d)

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