

2 COURSES FOP £33.00 PER PERSON 3 COURSES FOR £39.50 PER PERSON

STARTERS

Soup of the day, homemade bread

Bang bang cauliflower, chilli jam (ve)

Coronation chicken and apricot ballotine, garlic aioli, homemade focaccia (gf)*

Homemade fresh crab cakes, chilli, spring onion, crème fraiche, served with red pepper and chilli jam

Local poached asparagus, crispy poached egg, warm chorizo (v)

Tossed Asian salad, warm salad of pak choi, watermelon, broccoli, cashew nuts, sesame, coriander, hoisin sauce (ve)

Maldon smokehouse smoked salmon, lightly pickled cucumber, shallot rings, horseradish crème fraîche on Vulcan rye

MAINS

Roasted rib of 28-day matured beef, Yorkshire pudding, roasted potatoes

Roasted breast of chicken, Yorkshire pudding, roasted potatoes

Roast loin of pork, crisp crackling, Yorkshire pudding, roasted potatoes

roasts accompanied with a selection of roasted carrots, parsnips, and green vegetables, cauliflower cheese

Pan roasted seabass, samphire, baby corn cream, sauté potatoes (gf)

Lentil and onion shepherd's pie, buttery mashed potato and cauliflower topping (ve)(df)

Spaghetti, tossed in pesto, cherry tomatoes and spinach with toasted pinenuts (v)

DESSERTS

Eton mess, coconut cream, fresh seasonal fruit (ve) (gf) (df)

Raspberry and tarragon crème brûlée, homemade shortbread

Baked Toblerone filo parcel, vanilla pod ice cream, chocolate crumb

Glazed limoncello tart, lemon sorbet

Homemade cheesecake of the day

Selection of locally produced ice cream and sorbets (v)

Cheese selection, homemade chutney, homemade Vulcan rye bread, apple, grapes and celery (v)

Gf* Can be Gluten Free – please ask

Before ordering, please speak to our staff if you have a food allergy or intolerance.

A 12.5% discretionary service charge will be added to your total food and drinks bill, please ask if you would like to see our policy on how this is distributed. All our prices include vat at the current rate.