

Starter

½ dozen Colchester rock oysters with shallot & red wine vinegar	each 2.00	11.00
½ dozen Colchester Rockefeller oysters, spinach & breadcrumbs	each 2.50	13.50
Smoked herring Avruga caviar, warm dill & horseradish blini, shallot crisps, crème fraiche		10.00
Organic cauliflower cheese soup, Parmesan & truffle croutons		5.00
Pickled herring fillets, potato & onion rosti, creamed dill & mustard dressing		7.00
Crispy pig's trotter, Lincolnshire black pudding, ruby chard salad, & sauce gribiche		7.50
Roasted wood pigeon, candied beetroot, nashi pear & walnut salad, watercress dressing		7.50
Porcini mushroom risotto, shaved pecorino, toasted pine nuts, white truffle oil		8.50
Scottish lobster tortellini, buttered leeks, 'Ginger Pig' pancetta (optional) thermidor sauce		9.50

Main Course

Carrot, leek & cashew nut roast, steamed green beans, toasted almonds, sauce vierge	14.00
Veggie shepherd's pie with pumpkin, tomato & butter beans, smoked cheddar mash	14.00
Tenderloin of pork saltimbocca, baby artichokes, sage & polenta fritter, brown caper butter	16.50
Seared balsamic blackened fillet of cod, peperonata, tapenade crostini, salsa verde	17.00
Cassoulet of duck, Toulouse sausage, haricot beans, bacon lardons, red wine jus	17.50
Grilled 7oz 'Kerry Hill' lamb chop, crushed Jersey royals, mint sauce butter, rosemary jus	17.50
Whole roasted Cornish plaice, young leeks, marsh sapphire, tomato & cockle vinaigrette	19.00
Grilled rare breed rump steak, portobello mushrooms, & watercress served with béarnaise or bourbon green pepper sauce	24.00
Hereford Shorthorn beef: hung & aged for 21 days	

Sides

Truffle French fries with parmesan, grilled vegetables with pesto, chips & aioli, minted Jersey royals, spinach, steamed market vegetables	each	3.50
Hand cut chips cooked three times in beef dripping		4.50

Salad

Chicory, nashi pear & walnut	4.50
Baby spinach, Tintern cheese & crispy bacon	4.50
Somerset goat's cheese, wild rocket, beetroot & toasted pine nuts	4.50

Dessert

Custard tart with rhubarb & ginger jam	6.00
Vanilla poached pear, caramelized hazelnut ice cream, toffee popcorn	6.00
Hot chocolate fondant, damson & sloe gin ice cream, popping candy	6.00
Selection of summer fruit sorbets (see blackboard for flavours)	6.00
British cheese board with quince jelly (see blackboard)	7.50
Hand made chocolate petit fours (5 pieces)	5.50

An optional service charge of 12.5% will be added to your final bill
ALL SERVICE CHARGES GO DIRECTLY TO THE STAFF

Some dishes may contain traces of nuts
50% discount available for Taste London or View Card holders – see web for details