

— OYSTERS —

Colchester Natives
½ doz 24.00 / doz 48.00

Jersey Rock
½ doz 13.50 / doz 27.00

Loch Ryan Natives
½ doz 24.00 / doz 48.00

Wiltons Selection
½ doz 20.50 / doz 41.00

Beau Brummell
½ doz 16.50

Rockefeller
½ doz 16.50

Kilpatrick
½ doz 16.50

— CAVIAR —

With buckwheat blinis and sour cream

Naccarii
30g 40.00 50g 67.50
125g 165.00

Royal Belgian Oscietra
30g 52.00 50g 86.00
125g 210.00

Beluga
30g 160.00 50g 268.00
125g 660.00

— CRUSTACEA AND MOLLUSCS —

Cherrystone clams ½ doz 19.50 Dressed crab 19.00/28.50

Native lobster cocktail 35.00 Prawn cocktail 15.50

Scallops, fennel and confit orange 23.00

Cold or warm potted shrimps 14.00 Devonshire crab and avocado pear 16.00

— SOUPS —

Cauliflower and apple 8.50 Beef consommé 10.00 Lobster bisque 14.00

— SMOKED FISH —

Lincolnshire smoked eel 18.00

Hansen & Lydersen salmon 17.50/35.00

London smoked Faroe Island sustainable salmon with a sweet beech wood and juniper taste

Forman's wild Scottish salmon 28.00/42.00

Traditional London salt cure that gives the salmon a gamey, creamy texture and a taste recognisable for centuries

King's wild Scottish salmon 28.00/42.00

A lighter modern touch that brings a round and sweet flavour with a hint of oak smoke

— APPETIZERS —

Twice baked Cropwell Bishop Stilton soufflé 16.00

Scrambled Clarence Court eggs, sea kale and wild garlic 16.00

Marinated Scottish salmon, dill and mustard sauce 19.00

Whitebait with tartar sauce 10.00

Seafood salad 46.00

Ballotine of goose foie gras, apple and Riesling jelly 23.00

Steak tartare 14.00/30.00

— FISH & SHELLFISH —

Brill	<i>Grilled – Pan-Fried</i>	23.00
Halibut	<i>Grilled – Poached</i>	32.00
Native lobster	<i>Grilled – Newburg – Thermidor – Cold</i>	60.00
Turbot	<i>Grilled – Poached</i>	49.00
Sea bass	<i>Grilled – Poached – Pan fried</i>	32.00

— SOLE —

Dover sole	<i>Grilled – Meunière – Poached</i>	48.00
Goujons, tartar sauce 27.00/48.00		
Lemon sole a la Grenobloise	26.50	Lemon sole Veronique 28.00

— MEAT AND GRILLS —

Carving trolley of the day 25.00		
Lamb kidneys and bacon	18.00	Rose County fillet of beef 32.00
Lamb cutlets, mint jelly 29.00		
Mixed grill 28.00		
<i>Beef fillet, lamb cutlet, lamb kidney, black pudding, bacon and sausage</i>		

— GAME —

Rhug Estate venison, wild mushrooms, artichokes and Riesling	36.00
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— OMELETTES —

Smoked salmon and chive	17.50	Caviar	45.00	Lobster and crab	31.00
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— VEGETARIAN —

Sharpham Park spelt risotto, butternut squash and Stilton	19.50
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— VEGETABLES —

French beans	4.75	Leaf spinach	5.00		
Cauliflower cheese	5.00	Red cabbage	5.00	Celeriac puree	5.00
Buttered carrots	4.75	Garden pea purée	4.75		
Potatoes: <i>fried, boiled or creamed</i>	4.50	Gratin Dauphinois	5.00		
Truffle creamed potatoes	8.00				

— SALADS —

Pickled cucumber	4.00	Mixed leaf	4.75
Endive, walnuts and stilton	4.50	Rocket and parmesan	6.00

— CHEESE AND SAVOURIES —

Selection of British farmhouse cheese 14.00
Soft herring roes on toast 13.50
Welsh rarebit 11.00 Scotch woodcock 12.75
Angels on horseback 15.00
Anchovies on toast 11.00 Field mushrooms on toast 11.00

— ICE CREAMS AND SORBETS —

Ice creams 8.50
Vanilla, ginger, elderflower or chocolate
Sorbets 8.50
Lime, raspberry, Granny Smith apple, mango or passion fruit

— DESSERTS —

Bread and butter pudding 10.00
Apple and rhubarb crumble tart with ginger ice cream 10.00
Vanilla crème brûlée with Winter poached fruits 10.00
Walnut and coffee parfait 10.00
Fresh fruit salad 10.00
Amedei chocolate fondant, salted caramel ice cream 10.00
Blackcurrant soufflé, white chocolate ice cream 10.00

— TEA AND COFFEE —

Filter coffee 3.50 Espresso 3.75 Double espresso 4.25 Cappuccino 4.25
Fresh mint 4.50
Postcard Teas 4.50
English Breakfast, Earl Grey, Darjeeling, Lapsang Souchong, Garam Assam Chai
Green Tea, Camomile, Peppermint, Lemon Verbena
Selection of petit fours 7.00

Food allergies and intolerance: Before ordering please speak to our staff about your requirements.

SAMPLE MENU ONLY

Prices are in Pounds Sterling and include 20% VAT

A discretionary service charge of 12.5% will be added to your bill

The Jimmy Marks Room and The Green Room are available for private dining