



While you waits;

Homemade bread platter to share with balsamic and olive oil £6.5

Pot of marinated Spanish manzanilla & Italian nocellara olives £4 gf

Fried soft corn, fried broad beans, homemade sea salted crisps £3.5

Starters;

Freshly made seasonal soup served with homemade bread £6 (V) (*)

Warm scallop & lobster salad with truffled potato, frisee lettuce, crispy bacon, truffle oil dressing £12.5

Hand-picked Cornish crab with avocado purée, pink grapefruit, micro herb salad, crispy shallots £10.5

Courgette frites with roasted garlic mayonnaise, toasted almonds & wild rocket £7.5 (v)

Fillet of beef carpaccio with parmesan cheese mousse, watercress, pickled wild mushrooms & rosemary oil £9.5

Main Courses;

Braised monkfish tail with button mushrooms, shallots and vermouth served with chive mash potato, celeriac purée, baby leeks, shrimps & crispy sea lettuce £19.5

8oz beef brisket burger with Priors hall streaky bacon, Gruyere cheese, bacon mayonnaise, sweet and sour vegetable slaw & hand cut fries £14.5

Confit local pork belly with crispy battered black pudding, cider braised pork cheek, hispi cabbage, fondant potato, apple puree & sage jus £18.5

Seafood platter for two to share; tempura prawns, salt & pepper squid, fishcakes, soft shell crab, whitebait, oriental slaw, sweet chilli sauce, honey, soy & ginger sauce, wasabi mayonnaise £30

Sprouting broccoli & spinach risotto with charred chicory, crumbled goats cheese, truffled pecorino & pickled walnuts £17 (v) (*)

Freshly baked beef & Old speckled hen puff pastry pie with honey & mustard glazed chantenay carrots, spring greens, buttered mash potato & gravy £14.5

Corn fed Chicken breast kiev with garlic butter, charred leeks, potato gratin with breadcrumbs & Parmesan, parsley purée, Parma ham & 8yr old balsamic £17.5

Chargrilled 6oz lamb rump burger in a homemade roll with onion and tarragon relish, tomato salsa, oregano seasoned potato wedges & garlic mayonnaise £16.5

Black treacle & English mustard glazed ham with hand cut fries, free range fried duck eggs & Worcestershire sauce £13.50

Orzo pasta with a spring vegetable & tomato broth, basil pesto & a rocket & Parmesan salad £15 (v) (*)

Fresh IPA Beer battered fish and chips with mint crushed garden peas, hand cut fries and tartare sauce £14.50

From the Chargrill;

10oz sirloin £28 (gf)

10oz rump £24 (gf)

8oz fillet £32 (gf)

10oz Ribeye £26 (gf)

All our steaks are 28 day aged and sourced by our local butchers Clarke's Long Melford & Priors hall at Great Dunmow

All of our steaks are served with a button onion, cherry tomato & chestnut mushroom skewer
& triple cooked hand cut fries

Sharing steaks are available with 24hours notice, please advise us when booking your choice of steak.

Steak sauces £3.5

Bearnaise

Creamy Peppercorn

Red wine sauce

Dorset blue vinney cheese & port

Sides;

Rocket & Parmesan salad £4

Triple cooked hand cut fries £4

IPA Beer battered onion rings £4

Seasonal vegetables £4

Cheesy hand cut fries £5.5

Desserts;

White chocolate & forced rhubarb mousse with a rhubarb gin purée, white chocolate crumb & toasted meringue £7

Warm hazelnut sponge with chocolate fudge sauce, hazelnut brittle & chocolate and truffle ice cream £8.5

Hot apple doughnuts with cinnamon sugar, apple compote, toffee sauce, vanilla ice cream, dehydrated apple £6.5

Dark chocolate fondant with mango & lime purée, coconut tuille, passion fruit sorbet £9 (gf) *Cooking time 10 minutes*

Vegan chocolate brownie with warm chocolate sauce & vegan vanilla ice cream (*) £6

A cheese selection of westcombe cheddar, Innes brick goats, Tunworth, Dorset blue vinny, Waterloo brie with fudges
crackers, celery, grapes & a homemade chutney £11pp

Please ask for today's selection of Ice creams and sorbets 2 scoop £3.5 3 scoop £5.25 (v)

(Dishes marked with a * are vegan friendly or can be made gluten friendly.)

Dishes marked with a v are vegetarian)

Please ask if you require any dishes to be gluten free. Certain dishes can be accommodated upon request. If you have any allergies or special dietary requirements please advise staff at the time of ordering.

Some dishes may contain nuts or nut derivatives as nuts are present in the kitchen.