

DRINKS

SPARKLING 125ml | Bottle

Charles Heidsieck Brut Réserve Champagne, France NV (v/vg) 21 | 104

Wild Idol Rosé, Alcohol Free Sparkling 0.0% (v/vg) 14 | 58

APERITIF

Port, Mead and Tonic 8

Vallado white port, mead, orange zest, basil, strawberry, tonic

Ruby and Tonic 8

Sweet vermouth di Torino, bourbon, roasted almonds, blood orange, tonic

Lemon Light 10

Tanqueray dry gin, dry vermouth, Cocchi Americano,
Fernet-Branca cordial, bitters

HOUSE SCHNAPPS 8

Burnt Lemon | Dill | Brown Butter

COCKTAILS

Angelica Highball 14

Ketel One, homemade chardonnay cordial, tonic

Beyond the Smoke 15

Johnnie Walker Black Label Whisky, ginger, pickled orange, salt, soda

Mind Wall 14

Ketel One, Mastiha liqueur, mint syrup, lime, orange bitter, grapefruit soda

Classic Negroni 14

Tanqueray gin, Campari, sweet vermouth

PRE-FIX

MONDAY - FRIDAY 11:30 - 18:30

TWO COURSE 30 | THREE COURSE 40

Beetroot and horseradish soup, smoked cheese dumplings (v*)

Rabbit rilette, pickles and rye crackers

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Rösti, creamed mustard leeks, charred broccoli, poached egg and hollandaise

Butter-fried plaice fillet open sandwich, sauce tartare, radishes

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Strawberry and lime meringue

Caramel cheesecake and Jospers grilled peaches

WATER

We serve Belu filtered water, free from impurities and aromas.

100% of net profits support WaterAid, helping provide clean water to communities worldwide.



All tables are served with baguette,
The Estate Dairy butter and Belu filtered water.

A discretionary cover charge of 2.5 per person will be added to your final bill.

SNACKS

Mersea rock oysters, lemon, Tabasco and shallot vinegar 4.5 (each)

Rabbit rilette, pickles and rye crackers 12

Goats cheese gougères (v) 6

STARTER

Beetroot and horseradish soup, smoked cheese dumplings (v*) 12

Herring plate – sweet grain mustard, dill cream and curry sauce 17

Endive salad, grilled pear, walnuts, Danish blue (v*) 17

Gravadlax – pickled cucumber salad, mustard sauce 18

Jospers crispy courgette, almond puree, dill dressing (vg) 17

Steak tartare, gaufrette potatoes 20 | 38

Swedish West Coast salad – prawn, mussel, crab and mushroom 22 | 44

Rösti, creamed mustard leeks, charred broccoli, poached egg and hollandaise (v) 12

MAIN

Västerbotten cheese tart, smoked onion purée, fine bean salad (v) 19

Fried haddock goujons, crushed pea and sauce Gribiche 26

Aged beef burger, beetroot relish, potato bun 24
add egg or Jarlsberg cheese 2

Rabbit saddle, leg confit and croquette, carrot purée, broad beans, sherry vinegar jus 35

Grilled calves liver and bacon, roast baby gem, silverskin onions, sage gravy 32

Aubergine schnitzel, green romesco sauce (vg) 24

Chalk Stream trout fillet, morels and watercress velouté 35

Roast chicken, mushroom and tarragon pie, cep sauce 30

Lemon sole on the bone, brown shrimp and caper butter sauce 50

v - vegetarian | vg - vegan | v* can be made vegan upon request

Please inform our staff of any allergies or dietary restrictions. While we endeavour to ensure all dietary requirements are catered for, we cannot guarantee allergen-free dishes due to the nature of our kitchen.

A discretionary service charge of 13.5% will be added to your bill. All prices include VAT.

WOOD FIRE

King prawns, herb garlic butter 20 small | 36 large

Rare breed pork chop, smoked garlic potato, tenderstem broccoli 36

Jospers cauliflower, salad of peas, pods and lentils, toasted seed dressing (vg) 20

Chicken paillard, soft herb salad 28

Hake tail, brown butter 30

Thick cut lamb loin chops, chopped green dressing, jus 40

BEEF

UK and Irish grassfed 28 day, dry-aged

170g sirloin minute steak 30

280g ribeye 45

230g fillet steak 48

Chateaubriand, boulangère potatoes, spring greens 100 (for two)

Béarnaise sauce, bonemarrow gravy or peppercorn sauce

SIDES

French fries 7 Tender stem broccoli with chilli and garlic 7

Jansson's temptation – potato and sprat gratin 8

Smoked garlic mash 6 Isle of Dogs lettuce salad 7

Jospers runner beans, shallot vinaigrette 7

Pickled cucumber salad, mustard seed, dill 7

PUDDING AND CHEESE

Strawberry and lime meringue 14

Caramel cheesecake and Jospers grilled peaches 14

Warm berry pie with yoghurt ice cream 12

Cinnamon doughnut, vanilla ice cream, hot chocolate sauce, almonds 14

Lemon and blueberry custard tart 13

Crème caramel, armagnac prunes, toasted brioche 14

Chocolate fudge cake with coffee ice cream (free-from) 12

SAVOURY

Cheese selection with rye crackers and spiced apple chutney 20

Danish Blue, Baron Bigod, Lincolnshire Poacher

SMALL BITES

Canelé 3 | Cardamom bun 3