



Evening menu served 12-10pm

½ dozen Colchester Oysters

- On ice with lemon & Tabasco 7.00 On ice with chilli, lemongrass & soy 7.95  
On ice with Shallot vinaigrette 7.95 On ice with horseradish, tomato & garlic 7.95  
Champagne Oysters served warm with champagne & tarragon 8.95  
Oysters Fitzpatrick served warm with pancetta and parmesan 8.95

Red Mullet served with crispy Parma ham, petit pois & balsamic shallots 6.90

Mediterranean vegetable & goats cheese tart served with tomato vinaigrette 6.90

King Prawns & scallop with an asparagus risotto 7.90

For two -oven baked garlic & rosemary Camembert,red onion chutney,toasted bread 9.90

Soup of the day served with a warm roll 4.90

Shetland mussels in cream, white wine and garlic sauce served with a warm roll 7.95

Slow roasted duck confit with pearl barley 6.90

Whitby crab & avocado salad with wasabi & sesame seed dressing 6.90

Seared Pigeon breast served with a carrot & spinach bubble and squeak,  
with a port sauce 6.90

Whole Roast Quail served with puy lentils and a chervil jus 7.90

For two – Slow Roasted Leg of lamb with rosemary, ginger infused carrots,steamed  
broccoli, champ & homemade mint sauce 29.50

Cannelloni - Goats cheese, ricotta & spinach with cherry tomatoes  
served with a herb salad 12.90

16oz Lemon Sole baked in herb butter served with roast minted new  
potatoes & garlic green beans 15.90

Fillet of poached salmon on a pea & prawn risotto 14.90

Rare breed pork – Two Saddleback pork chops with a Calvados sauce, creamy chive mash &  
caramelised apples 14.90

Whole roast Poussin with thyme, cauliflower mashed potato, pan fried leeks, broccoli, smoked  
bacon & a herb jus 15.90

Pan fried king Scallops wrapped in Parma ham served with a black pudding &  
caramelised red onion mash, char grilled asparagus & a redcurrant jus 15.90

Parmesan & parsley Risotto with wild mushrooms roasted in garlic & thyme 13.90

Pan fried fillets of Sea Bream served with Baked spring onion & gruyere mash  
tomato salsa & pea puree 15.90

Fillet of beef with square roasted potatoes & Vine tomato stuffed  
with mushroom duxelle, steamed calabrese and basil dressing 16.90

Seafood Platter – Sea Bream, salmon, smoked salmon, haddock, mussels, cod  
red mullet, mackerel ,king prawns served with a herb salad and new potatoes

For one 16.00 For two 29.00