

Oysters, Bites & Bubbles

Colchester oysters served natural with cucumber & shallot cider vinegar or tempura with roasted red pepper & chilli sauce
£3 each or £16 for 1/2 dozen

Crispy squid, roasted garlic & salted lemon aioli £6.5
Godminster cheddar cheese doughnuts, shaved pecorino £6
Chilli, garlic & lemon gordal olives £5

Nyetimber Classic Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14.5

Bakery

Homemade sourdough, salted butter £3.5

'Staithe Smokehouse' smoked salmon, toasted dark rye bread, herbed cream cheese, cucumber, dill, capers £12.5

Toasted Farmhouse sourdough, smashed avocado, soft boiled Havensfield egg, crispy chickpeas £10 + salmon tartare £3.5

Grilled steak ciabatta, balsamic roasted red onion confit, chimichurri, skinny fries, dipping red wine jus £13

Salads

Baby gem, fine bean & avocado salad, roasted garlic yoghurt dressing, spring radish, sourdough croutons, pecorino £11.5

Toasted amaranth grain, puttanesca salad, feta cheese, radicchio, salsa verde dressing £11.5

Add chicken £3.5 / steak £5

Starters

'Staithe Smokehouse' smoked salmon tartare,
crispy sushi rice, chipotle emulsion £7.5

Beef carpaccio, truffle aioli, pickled onion & carrot salad,
pecorino £11

Mibrasa grilled mackerel fillet,
escabeche vegetable salad, crème fraîche, basil £9

Laverstoke Park Farm burrata, green gazpacho,
olive tapenade croute, toasted smoked almonds £9.5

Mibrasa grilled English asparagus & Norfolk peer new
potatoes, wild garlic pesto, pecorino £9

Mains

BBQ squash, salsa macha, peanuts, tomato & lime chutney, spring onion,
ginger & garlic cream, crispy potato, tenderstem broccoli £16

Pan-roasted sea bass fillet, confit squid, puttanesca, romesco sauce,
squid ink mash £22.5

Market fish of the day *£market price*

Farmhouse chicken Kiev, peas, broad beans & baby gem, salsa verde,
creamed potato £18.5

Duo of Woodview Farm pork: belly & pan-roasted tenderloin, hasselback
potato, Norfolk asparagus, pickled rhubarb £21

Oven-roasted Barbary duck breast, duck leg sausage, BBQ tenderstem
broccoli, bacon crumb, jus £22.5

Mibrasa Charcoal Grill

Whole king prawns, chilli & garlic butter, sourdough, lemon £10/£15

10oz 40 day dry-aged ribeye steak, hand cut chips, dressed leaves £28.5
Add green peppercorn sauce or red wine jus £3.5 or garlic butter £1.5

35oz dry aged Aubrey Allen Cote de Boeuf, hand cut chips, dressed leaves, choice of sauce *for 2 to share* £75

Farmhouse beef & pork burger, skinny fries, mozzarella, red pepper, chilli & tomato chutney £15
add crispy bacon £1.5 upgrade to hand-cut chips £1.5

Sides £4.5

Hand-cut chips

Sautéed spring greens, shallot & garlic

Salsa verde new potatoes

Baby leaf salad, cherry tomato, pickled onion, pecorino

