

Desserts



Strawberry ice cream



Selection of British Cheeses

14
€



Spiced Rice Pudding

8
€



Chocolate Fondant

1
10
€

Appetizers



Cheese

Soups



Lettuce soup

Salad



Salad with pecan nuts

9



Green Salad

4

Fish dishes



Fish croquettes

7

SIDES



Green Beans Shallots

Lamb



Lamb

9

Starters & Salads



Potted Smoked Mackerel

10
€

Starters



Game Terrine

11
€

Sushi menus



Starter

Spirits



Americano

1
3
€

Tapas



Aceitunas

Schwarze Tees



Earl Grey

9
3
€

Roasted Chicken Breast Sandwich



Roasted Chicken Breast

21
€

Bread



Bread

Hot drinks



Macchiato

3
€

Puddings



Mulled Wine Poached Pear

9
€

Tea



Green Tea

3
€



Peppermint

9
3
€

Coffee



Cappuccino

9
3 €



Flat White

9
3 €



Espresso

10
3 €

Add-Ons



Carrots

Nibbles



Bread Board

4
€

Teas



Lemon Ginger

3
€

Other Beverages



Tawny Port

Loose Leaf Tea Selection



Rosehip Hibiscus

3
€

Hot Drink



Hot Chocolate

3
€

Coffee*



Latte

3
€

Desserts *



Desserts

Dessert*



Dessert

Teas \$5



English Breakfast

9
3
€

Mr Eion Artisan Roasted Coffee



Double espresso

3
€

A Choice of Sides



Buttered Kale

Snacks, Small Plates & Oyster Bar



West Mersea Native Oysters

Uncategorized



Swede and Carrots Mash



Lemon Valerian

3
€



Sauternes Chateau Dudon 2011 50cl



Chateau Loupiac Gaudiet 2011



Medjoul Date Sticky Toffee

8
€



Honey Roasted Wild Duck Breast

18
€



Wild Forest Mushroom Risotto

16
€



Twice Baked Mature Cheddar Soufflé

15
€



Shin of Beef Organic Ale Pie

18
€



Pan Fried Pollock Fillet

19
€



Sirloin of Grass Fed Beef Aged 35 Days

27
€



Roasted Heritage Beetroot and Butternut Squash

9
€



Roasted Crown Prince Pumpkin Soup

7
€



Steamed Irish Blue Mussels

9
€



Haunch Venison Steak

21
€



Rhug Farm Chicken and Tarragon Croquette

10
€