

Blackboard Seasonal Specials

Sample Menu Only

Starters (from 4.95)

Terrine of very locally sourced pheasant, partridge and pigeon wrapped in smoked streaky bacon and served with homemade beetroot relish

Chefs homemade duck liver and port smooth pate served with chutney and warm toast

New seasons first asparagus, local from Sible Hedingham, served with deep-fried poached egg and chive hollandaise

Homemade crab cake with lime, chilli and coriander served with a spicy mayo dip

Homemade goats cheese, spinach and sun-dried tomato tart served with a fresh herb oil dressing

Three pan-fried fresh scallops served with a pea puree and finished with truffle infused oil

Homemade soup of the day - cream of leek and potato

Mini pigeon and haggis pie with very local pigeon served on a bed of braised red cabbage

Main Courses (from £12.95)

Pan roasted fillet of Essex coast cod served with spiced cous-cous and tomato and coriander sauce

Char-grilled 28 day hung local sirloin steak with celeriac dauphinoise and a wild mushroom and baby onion and smoked bacon sauce

Pan roasted breast of Suffolk duck on a pea and home-cooked smoked ham risotto with creamed savoy cabbage

Homemade fennel and carrot cheesecake with a crunchy parmesan base served with parsnip crisp and potato salad

Fresh Essex coast whole grilled dover sole with lemon and parsley butter and new potatoes

Roast chump of new seasons local lamb marinated in thyme and garlic served on a bed of rosemary roasted crushed new potatoes, red wine and thyme sauce

Stuffed local pheasant wrapped in smoked streaky bacon with wild mushrooms, crisp sage rosti potato, buttered greens and a red wine and game sauce

All main courses are served with fresh seasonal vegetables

Puddings (from £5.25)

New seasons rhubarb crumble tart served warm with homemade custard, ice cream or pouring cream

Homemade lemon tart served with lemon crisps and syrup

Homemade bread and butter pudding with vanilla ice cream

Vanilla panna cotta served with orange and almond sauce and red wine poached pear

Traditional spotted dick served with homemade custard or ice cream

Chocolate and Almond praline torte with amaretto sauce and blueberry compote

A selection of quality real ice creams and sorbets

A choice of three wonderful farmhouse cheeses served with celery, homemade chutney and a selection of biscuits
see cheeseboard for selection

All of our food is freshly prepared using locally sourced produce where possible. Dishes are cooked to order, in real time, by a small team so when we are busy there could be an unavoidable delay. We would appreciate your understanding – if you are in a hurry, please let us know. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all of the ingredients. If you do have a food allergy, intolerance or specific dietary requirement, please speak to a member of staff.

Please note:

Our blackboard menu is subject to change to make the most of the local seasonal produce.

Dishes specified on this sample menu may not be available on the day of your visit.