



Luncheon

Tuesday 24th to Thursday 26th September inclusive

Appetisers

John Dory Fillet served with Clams, Apple & Curry

Red Mullet with Courgette Tagliatelle & Basil Pesto Salad

Peking Style Duck Leg, Cucumber Spaghetti, Spring Onion Purée

Slow Cooked Pork Shoulder, Sauerkraut, Cider Jus

Artichoke & Cep Soup, Artichoke Crisp (v)

Half Dozen Colchester Oysters, Shallot & Lemon Dressing (£8.50 supplement)

Main Courses

Herb Crusted Baked Salmon with Pineapple & Fennel, Masala Sauce

Plaice 'Viennoise' served with Tomato Fondue, Broccoli & Herb Purée

Seared Guinea Fowl, Pistachio & Pancetta Risotto, Pancetta Crisp

Lamb Rump, Hot Pot Potato Terrine, Glazed Swede & Turnips, Pickled Red Cabbage, Mint Gel

Beetroot, Lentil & Squash Spring Rolls, Beetroot Purée, Coconut & Turmeric Sauce (v)

Venison Loin, Pumpkin, Passion Fruit & Smoked Sauce Grand Veneur £13.50 supplement)

Desserts

Blueberry Soufflé

Griottine Cherries with Warm Brownie & Vanilla Ice Cream

Poached Peaches served with Rosemary Cream

Lime Meringue Tart, Lime Curd, Lime Sorbet

Salted Peanut Butter Mousse Glazed with Lichu Chocolate

A selection of Cheeses, Homemade Chutney, Crackers & Celery, Walnut Bread (£2.00 supplement)

3 courses £28.00 per person - 2 courses £23.00 per person - All prices inclusive of VAT

French Press Coffee & Petits Fours £4.95 per person - Speciality Coffee & Petits Fours £5.15 per person

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

(v) suitable for Vegetarians

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order. Please refrain from using your mobile phone in the restaurant