

THE ENGLISH RESTAURANT

Sunday 17th October

Spence Bakery sourdough & café de Paris butter £2.50

SNACKS & SMALL PLATES

Colchester rock oysters £2.50 each

Beef cheeks, bolete puree, black truffle, port jelly £11.00

Duck liver pate, house pickles, sourdough £9.00

Courgette, pea & sweetcorn fritters, Thai basil pesto (vg) £7.50

Fillet steak tartare, clarence court duck yolk £13.00

Roast squash, fried kale, truffle, sherry vinegar (vg) £10.00

Warm salad of smoked ham hock, potato & mustard £10.00

ROASTS

Sirloin of beef, horseradish sauce £24.00

Char roast venison, plum & pickled berries £23.00

Pan roast chicken, bread sauce £21.50

The English restaurant vegan nut roast, tomato & mushroom gravy £20.00

All served with heritage carrots, beetroot, Jerusalem artichokes, kale, roast potatoes & Yorkshire puddings

MAINS

Beer battered line-caught cod, triple-cooked chips, mushy peas, tartare sauce, pickle £17.50

Mussels in cider, bacon, tomato & lemon verbena, toast £9.00/£18.00

Seabass, Cornish mids, salt baked celeriac, cockles, butter sauce £22.50

Prices include VAT.

A discretionary service charge of 12.5% will be added to your bill. We distribute 100% of this to our staff. Please inform a member of staff if you have any allergies/dietary requirements. Gluten free dishes can be prepared specially upon request.



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DESSERTS @ £8.50

Chocolate fondant, White chocolate & pistachio ice cream

Lemon posset, English biscuits, fruit

Oat & coconut milk rice pudding, blueberries & chocolate

Apple, pear & blackberry crumble, ice cream

Selection of house ice creams & sorbets, 2 scoops £5.00/3 scoops £7.00

DESSERT TIPPLE

Espresso martini or White/Black Russian £12.00

Affogato, with espresso £5.00/ with Kahlua £8.00

Brandy Alexander £9.50