



THE ENGLISH RESTAURANT

MENU

Spence Bakery sourdough & house-made butters £2.50

SHELLS & SNACKS

Colchester rock £3.00 *each*

Mussels, confit shallots, garlic, thyme, toast £10.00/£17.00

Potted Morecambe bay shrimp, toast, preserved lemon £9.50

Chicken croquettes, piccalilli £7.00

Triple cooked chips, mayo, rosemary salt (v/vg) £3.00 for small, £5.00 for large

Nettle & broccoli fritters, nasturtium pesto (vg) £7.00

House venison sausages, pickled onions, mustard £8.00

SMALL PLATES

Norfolk Asparagus, brioche & Lancashire cheese crumb, soft boiled egg, tarragon vinaigrette (v) £10.00

Seared Amersham wood pigeon, home county morels, young garlic puree & toasted spelt £11.00

Pan-roast dab, samphire, herbs & watercress £11.50

Charred house-set curd cheese, toasted wheat & dried fruits, broad bean & peas (v) £9.50

Butter-poached chalk-stream rainbow trout, cauliflower, shallot, chervil & almond salad, lemon butter sauce £11.00

Denbigh lamb chop, purple sprouting broccoli, minted barley, pickled walnut jus £11.00

Morel mushroom & confit garlic on toast (vg) £9.00

French onion soup (v) £8.50

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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SHARING PLATE

Dorset crab steamed in Somerset keeved cider, classically dressed £50

Chicken 'bonne femme', buttered spring onions, jersey royals and radish, green bean & watercress salad £40.00

MAINS

Sirloin of beef, roast mushroom & tomato, creamed spinach, peppercorn sauce £25.00

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce, pickle £17.50

Sweet potato fondant, roast shallot, charred peppers, cider braised onions, herb oil (vg) £18.00

SIDES @ £5.00

Jersey royals/radish & watercress salad/braised spring greens/hand-cut chips £3.00

DESSERTS @ £8.50

Rhubarb & set custard, Cornish fairings

Raspberry mille-feuille

Chocolate orange mousse, hazelnut tuille, mint syrup

Oat & coconut milk rice pudding, gooseberry compote, house-made vegan chocolate (vg)

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

English & French cheeses £12.50

DESSERT TIPPLE?

Espresso martini or White/Black Russian £12.00

Affogato, with espresso £5.00/with Kahlua £8.00

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