



Nibbles

Padron peppers (GF)	5.25
olive oil, Maldon Sea salt	
Focaccia (V)	5.50
smoked tomato butter	
Marinated olives (V, GF)	5.00
Garlic Ciabatta	3.75
Garlic Ciabatta with cheese	5.25

Starters

Soup of the day (V) GF*	5.75
focaccia	
Goat's Cheese Salad (V, GF)	8.50
torched goats cheese, orange, beetroot, candied walnuts & frisée, radicchio, hot honey dressing	
Sauteed wild mushrooms (V) GF*	7.50
garlic, sage, mulled wine-soaked sultanas, macadamia, toasted sourdough	
Hare & pistachio terrine GF*	8.50
piccalilli, toasted sourdough	
Chili, salt & pepper squid	9.00
whitebait & monks beard, cayenne pepper & saffron aioli, charred lime	
Braised ox cheek & port croquettes	8.50
wild garlic mayo, shaved horseradish	
Breaded cod cheeks (GF)	8.50
pea à la Francaise, pancetta, anchovy & dill mayo,	

Sides

Fries (VE, GF)	4.00
Triple-cooked chips (VE, GF)	4.25
Beer-battered onion rings (VE, GF)	4.50
Seasonal greens (VE, GF)	4.00
Truffle parmesan fries (V, GF)	6.00
Mashed potato (V, GF)	4.50
Pickled 'slaw (VE, GF)	4.25
Garlic Ciabatta (V)	3.75
Garlic Ciabatta with cheese	5.25

Lunch

Served Monday to Saturday 12 – 5pm

Fish finger sandwich GF*	12.50
beer-battered haddock, lettuce, gherkin ketchup, wild garlic mayo, farmhouse bread	
6oz bavette steak ciabatta	15.50
Cambridge blue, caramelized onion, rocket, ciabatta	
Three cheese toastie (V)	9.75
aged Cheddar, mozzarella, red Leicester, red onion jam, sourdough	
Beetroot, lettuce, tomato toasted sandwich (VE)	9.75
heritage beetroot, beef tomatoes, lettuce, mayo, farmhouse bread	
All served with kettle chips & pickled slaw	
Add Fries	2.00

Mains

28 day aged 8oz sirloin (GF)	27.00
wild mushroom & truffle sauce, triple-cooked chips, watercress	
Steak burger (GF)	16.50
brioche bun, smoked streaky bacon, Monterey Jack, pickle, Essex Sprits' locally spiced rum BBQ sauce, skin-on fries	
Plant-based P&J burger (GF, VE)	15.50
peanut butter, chili jam, brioche bun, smoked Applewood, fries	
Beer-battered North Sea haddock (GF)	16.50
house made triple-cooked chips, gherkin ketchup, wild garlic mayo, lemon	
Breaded cod cheeks (GF)	17.00
pea à la Francaise, pancetta, anchovy & dill mayo, frisée, skin on fries	
Hunter's chicken (GF)	15.50
breaded chicken breast, Essex Sprits' locally spiced rum BBQ sauce, pancetta lardons, Emmental, pickled slaw, skin-on fries	
Pineapple glazed ham (GF)	14.00
fried duck egg, house-made triple cooked chips, Dijon creme fraiche, gherkin ketchup	
Home-made pie of the day	16.75
buttered mash, seasonal greens - ask your server for today's flavour	
Goat's Cheese Salad (V, GF)	14.95
torched goats' cheese, orange, beetroot, candied walnuts & frisée, radicchio, hot honey dressing	
Pea & shallot ravioli (VE)	15.95
vegan basil pesto, vegan feta	

Chefs Dishes

Grilled chicken salad (GF)	14.50
frisée & radicchio, croutons, crispy pancetta lardons, soft boiled Burford brown egg, Dijon dressing	
Calves' liver (GF)	18.50
bubble & squeak, streaky bacon, beer battered onion rings, red wine & thyme jus	
Grilled plaice (GF)	18.50
lemon & herb crushed new potatoes, Provençal sauce, monks beard	

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free / VE* Vegan Option / GF* Gluten Free Option



Kids

Garlic Ciabatta	3.75
Garlic Ciabatta with cheese	5.25
Grilled chicken & salad (GF) fries, baby gem, vine tomato	8.50
Beef burger brioche bun, fries, peas or beans	8.75
Tomato penne (V) tomato sauce, cheese	7.25
Battered haddock (V, GF) fries, peas or beans	9.75
Grilled haddock fillet (V, GF) fries, peas or beans	9.50

Chocolate brownie (V, GF) caramel chocolate sauce, vanilla ice cream	3.50
Kids ice cream (V)	3.00

Kids Sunday

Kids butternut squash wellington (VE) vegan gravy	11.50
Kids roast beef	11.75
Kids roast chicken	10.75
Kids roast pork belly	10.75



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information

SUNDAY

All roasts are served with roast potatoes,
spring greens & leeks, roast carrots, mashed swede

Sirloin of beef – rare, medium or well-done	21.75
Yorkshire pudding	
Belly of pork apricot & pork stuffing, Yorkshire pudding	18.50
Trio of meats rare sirloin of beef, roast chicken breast, belly of pork, apricot & pork stuffing, Yorkshire pudding	25.25
Roast chicken breast apricot & pork stuffing, Yorkshire pudding	18.50
Butternut squash wellington (VE) vegan gravy	16.50
Cauliflower cheese	5.50

Desserts

Sticky toffee pudding (V)	7.50
Cornish clotted cream ice cream, salted caramel sauce	
Chocolate brownie (V, GF) chocolate sauce, vanilla ice cream	7.25
Eton mess sundae (V, GF) crushed meringue, strawberry sauce, strawberry compote, whipped cream & clotted cream ice cream	7.75
Rhubarb & apple crumble (V) vanilla custard	7.75
Duet cheese (V) biscuits, apple, grapes, red onion jam	7.75

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

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