

..... AUTUMN A LA CARTE

SNACKS

Colchester Oysters

Yakinuku Dressing, Lime, Pickled Chilli
Per Oyster 4.00 | Six 23.00 | Dozen 46.00 (GF)(N)(DF)

Duck Fat Potato Terrine (2 Piece)

Sour Cream & Chive, Crispy Onions 6.00
(GFA)(DFA)

Tom Browns Sharing Board For Two

Prosciutto, Bresaola, Salami, Kalamata Olives,
Toasted Focaccia, Garlic Butter, House Pickled,
Baked Camembert 18.00 (GF)(V)

Spicy Margarita Oysters

Orange & Jalapeno Vinaigrette, Lime, Kosher Salt
Per Oyster 4.00 | Six 23.00 | Dozen 46.00 (GF)(DF)

Tostada Chips

Whipped Hummus, Sour Cream & Chive 5.00

APPETISERS

Tempura Cod Cheeks

Fennel & Apple Remoulade, Katsu
Sauce, Lime 10.00 (DF)

Margarita Cured Salmon

Avocado Crema, Spring Onion, Toasted Sesame,
Grapefruit, Picked Jalapeños, Tostada Chips 12.00
(DFA)(N)

Hot Honey Chicken Lollipops

House Pickles, Sour Cream & Chive,
Teriyaki, Toasted Sesame (N)(GF)
(DFA) 12.00

Beef Tataki

Thinly Sliced Sichuan Pepper Beef, Yakinuku Dressing,
Asain Slaw, Lotus Root Cracker, Wasabi Peas 14.00
(GF)(DF)(N)

Hot Honey Goats Cheese

Beetroot Compote, Baked Apple Purée,
Picked Pear, Hazelnut Granola
11.00 (V)(N)(GF)(VGA)

MAIN DISHES

Miso Black Cod

Caramelised Aubergine Purée, Buttered
Leeks, XO Fried Green Beans, Togarashi
Sticky Rice 35.00 (N)(GF)

Dry Aged Fillet Of Beef £40 / 12 Hour
Braised Featherblade Of Beef £26

Confit Garlic Pomme Purée, Pickled Red Onion,
Swiss Chard, Horseradish Creme Fraiche, Wild
Mushroom & Brandy Sauce (GFA)(DFA)

Rogan Josh Jumbo Tiger Prawns

Chargrilled Chilli & Garlic Prawns, Mussels,
Spinach, Bombay New Potatoes, Pickled Chilli,
Pilau Rice, Rogan Josh Sauce 28.00 (GF)(DFA)

Burrata & Black Truffle Ravioli

Wild Mushroom Cream, Crispy Sage, Toasted
Hazelnuts, Aged Parmesan 20.00 (V)(N)

Gressingham Duck Breast

Duck Fat Potato Terrine, Dukkah, Salt
Baked Beetroot, Charred Plum, Swiss
Chard, Pickled Blackberry Jus 26.00(GF)(N)
(DFA)

Cacio E Pepe Risotto

Pecorino, Chargrilled Purple Sprouting Broccoli,
Walnut Ketchup, Pangratto 19.00 (V)(GF)(DFA)
(VGA)(N)

SHARERS

16oz Chateaubriand

Served With Confit Garlic Pomme Purée, Honey
Glazed Carrots, Seasonal Greens 80.00 (GF)(DFA)

Steak Sauces

Peppercorn | Stilton | Red Wine Jus
4.00 (GF)

28oz Cote De Boeuf

Served With Confit Garlic Pomme Purée, Honey
Glazed Carrots, Seasonal Greens 70.00 (GF)(DFA)

DESSERTS

Chocolate Créméux

Dulce De Leche, White Chocolate Yoghurt Crisp,
Honeycomb, Strawberry Sorbet 11.00 (GF)(V)

Apple & Berry Crumble

Apple & Berry Compote, Oat Crumble Topping,
Blackberry Sorbet 10.00 (V)(GF)

Chefs Selection of 4 British Cheeses

Served With Quince Gel, Grapes, Tomato &
Chilli Chutney, Artisan Crackers 14.00 (FGA)

Espresso Martini Choux Bun

Tia Maria Mascarpone, Black Cherry Compote,
White Chocolate Sauce 11.00 (V)

Affogato Al Café

Vanilla Parfait, Pedro Ximénez Soaked Raisins,
Espresso Shot 8.00 (GF)(V)

SIDES

Koffman Triple Cooked Chips 5.00 | Add Truffle & Parmesan 3.00 (GF)

Whipped Confit Garlic Mash Potato 5.00 (GF)

Chargrilled Hispi Cabbage | 'Nduja XO Butter Sauce, Puffed Rice 6.00 (GF)

Caesar Salad | Croutons, Prosciutto Crisps, Gem Lettuce, Caesar Dressing 5.00 (GFA)

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A £5pp Entertainment fee and a discretionary 10% service charge will be added to your bill.