

á la carte...

Jabugo ham with artichoke barigode	£11.00
House smoked Scottish salmon with a traditional garnish of shallots, capers and granary bread	£10.25
Colchester crab mayonnaise and lobster in pickled kohlrabi with peanut brittle and avocado	£13.25
Butternut squash tortelloni and Amaretti (V) on Parmesan velouté	£8.25
Salad of quail Scotch egg and breast sweetcorn purée, baby beets and tarragon vinaigrette	£8.95
Seared diver caught Scottish scallops with potato confit, shallots, caper and lemon dressing	£14.50
Pressed game with caramelised pears Cumberland sauce	£8.75
Dedham Vale beef carpaccio with crisp veal sweetbreads and black pepper mayonnaise	£9.95
Colchester oysters with Tabasco and shallot vinegar Native Rock	£2.25 each £1.20 each
Warm crottin goats cheese on Granny Smith (V) fig and apple purée with artichoke and chestnut fritter	£8.25
Spiced seared pork belly and tiger prawn steamed greens and Asian flavours	£8.95
Beetroot marinated halibut citrus compote, horseradish cream and garlic crisps	£8.25

Prices include vat – a 10% service charge is added to the total account.

Please note that some of our dishes may contain traces of nuts. Please speak to a member of our team if concerned.

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Roasted fillet of veal Anna potato, shallots, parsley and bone marrow jus	£25.00
Pan-fried fillet of seabass hollandaise with écrassé potato	£26.50
Loin and navarin of lamb creamed potato, root vegetables and lamb gravy	£24.50
Locally caught cod on crushed potato, leaf spinach with braised oxtail	£22.95
Creedy Carver free range duck breast on leek, barley and truffle orzotto	£23.25
Fillet of dry aged Dedham Vale beef Rossini rosti potato, spinach and Madeira jus	£29.75
Glazed garden pea and leek tart with stuffed baby tomatoes (V) chive butter sauce and tomato dressing	£17.50
Dedham Vale Chateaubriand (for two persons) carved in the restaurant dauphinoise potato, roasted shallots, Madeira and béarnaise sauce	£62.00
Locally shot roast partridge with pithivier savoy choucroute and giblet gravy	£20.50
Whole roast poussin with sage and onion crush cauliflower florets and roasted chicken gravy	£20.50
Roasted lobster tail and monkfish 'American' fragrant basmati rice with tomato and herbs	£29.00
Loin of peppered venison with braised red cabbage, smoked garlic and wild mushroom arancini	£24.25

All main courses are served with their own vegetables and potato or pasta.

If you would prefer a Talbooth salad or extra vegetables and potato these will be charged at £3.50 per portion.

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All our game comes from local shoots and may contain shot.