



## to start you off...

	<b>ample</b>	<b>generous</b>
artisan breads & olives	£3.95	
garlic bread with herbs	£3.50	
green summer vegetable minestrone with parmesan shavings & pistou	£4.95	
italian aired dried meats, buffalo mozzarella, poached melon & pineapple chutney	£7.50	
prawn & crayfish tail stack	£6.95	
shredded duck tacos with hoi sin sauce	£6.25	
smoked mackerel, baby potato & watercress salad, horseradish crème fraiche	£6.50	
tiger prawn, salmon & ginger spring roll with hot & sour dipping sauce	£7.25	
potted suffolk gammon with piccalilli and farmer bread	£5.95	
chicken & pancetta linguini	£6.50	£10.95
tomato & courgette tart, feta cheese, basil & parsley pesto	£5.95	£9.95
seafood & spicy sausage gumbo	£6.50	£10.95
crab cakes with mouli salad and chilli & cucumber dip	£6.75	£11.50
asparagus and garden pea risotto with herb oil	£5.95	£9.95

## sandwiches & the likes

available until 6.00pm

pier blt – suffolk bacon, little gem lettuce, plum tomato & mayonnaise	£6.95
char-grilled vegetable bruschetta with seared halloumi & tomato chutney	£6.25
suffolk ham, soft boiled egg & rocket ciabatta with grain mustard mayonnaise	£6.95
smoked salmon & baby cucumber on toasted muffin with dill crème fraiche	£7.25



## caught in the middle...

curried lamb shank, basmati rice. aubergine dip and poppadom	£12.50
cumberland suffolk pork bangers and mash with onion & ale gravy	£9.75
pan-fried pork escalope with creamed potato, red wine sauce, capers and gherkins	£10.95
whole grilled gilt head bream with fennel salad, dill & lemon butter	£12.95
chicken, bacon and chestnut mushroom pie with parsley mash, peas & pods	£11.95
the pier at harwich fish & chips – deep fried cod, plaice or haddock, fat chips & tartar sauce	£9.95
farm assured salmon on roasted broccoli and pine nuts, lemon butter sauce	£11.95
roast lamb rump with char-grilled vegetables and polenta, herb oil	£13.50
'fritto misto' tempura fried fish with saffron rice and smoked paprika aioli	£13.50
½ lb dedham vale cheeseburger with skinny fries, salad & relishes	£10.95
chris oakley's fish pie – cod, salmon, scampi, scallop & prawn, saffron sauce and mash	£11.50

### from the grill

**all our beef is 'dedham vale brand' sourced only from local farms and producers**

rump steak served with skinny fries, mushroom, tomato & peppercorn sauce or garlic butter	£15.95
sirloin steak served with skinny fries, mushroom, tomato & peppercorn sauce or garlic butter	£18.50

**all generous & caught in the middles dishes include one extra of your choice, with additions at** £2.95  
new pots / fat chips / steamed veg / skinny fries / garden or mushy peas / johnny's salad / chicory and gem salad

**...don't forget our specials board**

### to order food...

use the notepad to write your own and give to one of the waiting staff or take it to the order point

### did you know...

this menu is available throughout the day from 12 noon to 9.30pm

sunday to thursday and from 12 noon to 10.00pm friday and saturday

\* on sunday lunch we also offer a set menu from 12 noon to 5.00pm

any gratuities are entirely at your discretion and will be shared equally amongst the staff

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



## what's for pudding...

lemon posset with blueberries & shortbread	£5.25
rhubarb crème brulee with ginger snaps	£5.25
chocolate chip & hazelnut cookies with espresso ice-cream & caramel syrup	£5.25
warm treacle tart with stem ginger ice cream	£5.25
bramley apple crumble and custard	£5.25
warm chocolate brownie with vanilla pod ice cream & chocolate sauce	£5.25
new york style cheesecake, raspberry compote & raspberry ripple ice-cream	£5.25
pier style traditional knickerbocker glory	£5.25
british & continental cheeses with chutney & biscuits – see specials	£5.95

## dessert wines & port...

	bottle	125ml
46.2007 dulce viognier, casa de la ermita, jumilla – spain	£22.00	£5.95
47.2004 rhona muscadel, graham beck – south africa	£22.95	£6.40
		100ml
48.2003 taylors lbv	£29.25	£4.95

**please note vintages may vary from time to time**