



## the harbourside...

### to start you off...

<b>Half dozen Mersea rock oysters</b>	<b>£12.00</b>
<b>Half dozen Colchester Native oysters</b> with lemon and red onion vinegar	<b>£18.00</b>
<b>Cantaloupe melon &amp; mango</b> macarated in Rhona Muscadell dessert wine with pink grapefruit & orange salad	<b>£7.95</b>
<b>Harwich lobster cocktail</b> with marie rose sauce	<b>£13.75</b>
<b>Dressed Harwich crab</b> celeriac salad & dill mayonnaise	<b>£8.75</b>
<b>Hickory smoked duck liver &amp; smoked gammon hock terrine</b> with homemade toasted brioche	<b>£7.50</b>
<b>Chris's fish and shellfish soup</b> with saffron mayonnaise, parmesan shards and hot garlic toasts	<b>£8.50</b>
<b>Timbale of scallop mousseline, topped with seared scallops</b> with coriander butter sauce	<b>£12.75</b>
<b>Pumpkin &amp; sweet potato soup (V)</b> with parmesan & rosemary scones	<b>£6.95</b>
<b>Home oak smoked salmon &amp; halibut</b>	<b>£9.75</b>
<b>Baked halloumi cheese on roasted aubergines, field mushroom &amp; plum tomato (V)</b>	<b>£7.25</b>
<b>Tempura fried goat's cheese (V)</b> with tomato & basil chutney, sweet potato crisps	<b>£8.00</b>
<b>Smoked haddock &amp; chive fish cakes</b> on leaf spinach with egg sauce	<b>£7.95</b>
<b>Moules Mariniere</b> a simple stew of mussels in a white wine, parsley & cream sauce	<b>£8.50</b>

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

Prices include VAT. All gratuities are entirely at your discretion.



## the harbourside...

### caught in the middle...

<b>The 'ultimate' fish and chips</b> goujons of monkfish in tempura batter, hand cut chips, mushy peas and tartare sauce	<b>£18.50</b>		
<b>Pan-fried local seabass fillet</b> on a bed of caramelised red cabbage - calvados and lobster cream sauce	<b>£19.25</b>		
<b>A fillet of halibut, baked in puff pastry</b> with a salmon & dill mousseline - dill & white wine sauce	<b>£18.25</b>		
<b>Roast fillet of cod with butternut squash, sultana &amp; pine nut salsa</b> sherry sauce	<b>£15.75</b>		
<b>Pan-fried local Dover sole - medium / large</b>	<b>£18.50</b>		<b>£25.25</b>
<b>Roast fillet of monkfish in pancetta</b> on a wild mushroom & pea risotto - chive butter	<b>£19.75</b>		
<b>Pan fried local skate wing</b> with mushrooms & prawns in a nut brown butterr	<b>£16.50</b>		
<b>Grilled salmon fillet</b> with red onion pickle & balsamic reduction	<b>£15.95</b>		
<b>Whole poached lobster</b> served cold with lemon mayonnaise	<b>£27.00</b>		
<b>Grilled Harwich lobster - small / medium / large</b>	<b>£27.00</b>	<b>£33.00</b>	<b>£39.00</b>
<b>Lobster Thermidor</b> in a mustard and brandy cheese sauce	<b>£29.50</b>		
<b>Pier seafood platter 'served on ice'</b> lobster, crab, rock oysters, smoked salmon, king prawns, crayfish tails and large peeled prawns	<b>£35.00</b>		
<b>Chargrilled Dedham Vale sirloin steak</b>	<b>£25.00</b>		
<b>Chargrilled Dedham Vale fillet steak</b> hand cut chips, field mushroom, onion rings, béarnaise and horseradish sauce	<b>£28.00</b>		
<b>Pink roasted rump of lamb</b> with bubble and squeak cake, honeyed parsnips and red wine jus.	<b>£18.50</b>		

All dishes are served with one side order of your choice – new potatoes, chips, mashed potato, tomato and onion salad, mixed salad, broccoli or mixed vegetables.

All additional items will be charged at £3.25.



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### what's for pudding...

Dark Belgian chocolate and hazelnut pudding pistachio ice cream	£8.25
Iced Apple and cinnamon parfait glace walnut crisps	£8.25
Pineapple and almond flan passion fruit anglaise	£8.25
Baked amaretto and lime cheesecake caramel sauce	£8.25
Warm stem ginger pudding toffee sauce and honeycomb ice-cream	£8.25
White chocolate and orange torte orange and grand marnier jelly	£8.25
Brandy snap of pears, poached in red wine with a mulled wine sorbet	£8.25
A selection of ice creams or sorbets served in a wafer basket with fresh fruit	£7.10
Assiette of desserts A platter of desserts served 'en cameo'	£8.25
British and continental cheeses apple, grapes, celery, water biscuits and homemade bread	£9.00
A selection of coffee or tea served with home made petit fours cafetiere, espresso, cappuccino, latte, breakfast tea, camomile, earl grey, peppermint and fruit teas	£3.60
Liqueur coffee	£6.75

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