



the harbourside...

For starter...

Half dozen Mersea rock oysters, lemon and shallot vinegar	£10.00
Home smoked Scottish salmon with buckwheat blini, crème fraiche and salmon caviar	£10.95
Local lobster and brown shrimp cocktail	£13.25
Dressed local crab, dill mayonnaise and celery salad	£8.50
Seared scallops and crispy pancetta, watercress salad and grain mustard, cider vinaigrette	£11.95
Local asparagus hollandaise	£7.25
Chris's fish and shellfish soup, with parmesan, rouille and toasts	£9.25
Roasted shallot and glazed goat's cheese on walnut croute (V) baby beetroot, rocket leaves and balsamic dressing	£8.25
Soft shell crab tempura, chilli and coriander dipping sauce	£9.50
Home smoked Gressingham duck breast with duck egg, tabbouleh salad	£9.25
King prawn and samphire risotto	£7.25
Cantaloupe melon, mango salsa and parma ham	£9.50

For main course...

The 'ultimate' fish and chips, goujons of monkfish in tempura batter, hand cut chips, mushy peas and tartare sauce	£18.95
Fillet of local seabass on leaf spinach, hollandaise sauce	£19.50
Pan fried Dover sole Meunière - Medium/Large	£18.25 £26.00
Grilled fillet of halibut on leek and potato mash, tomato and herb salsa, fine crisp onion rings	£17.50
Pan fried fillet of skate, warm ratatouille salad with basil pesto	£15.95
Grilled Harwich lobster - small/medium/large	£26.50 £32.00 £38.50
Cold poached lobster, simply served with lemon mayonnaise	£26.50
Lobster Thermidor	£29.75
Surf and Turf, whole lobster and Dedham Vale fillet steak, garlic herb butter hand cut chips and béarnaise sauce	£34.50
Field mushroom 'Wellington' (V) leaf spinach and gruyere cheese with Chablis cream	£13.75
Chargrilled cote de beouf, 14oz rib steak on the bone, hand cut chips, field mushroom, onion rings, béarnaise and horseradish sauce	£24.50
Chargrilled Dedham Vale fillet steak, hand cut chips, field mushroom, onion rings, béarnaise and horseradish sauce	£25.50

Choose one of the following to accompany your main course:
 buttered new potatoes, chips, mashed potato, tomato and onion salad,
 mixed leaf salad, purple sprouting broccoli or mixed vegetables

All additional items will be charged at £3.00. All gratuities are entirely at your discretion



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What's for pudding...

Chocolate fondant pudding, white chocolate and raspberry centre with honeycomb ice cream	£7.50
Honey, whisky and drambuie crème brûlée, poached rhubarb	£7.50
Orange and grand marnier pannacotta, hazelnut tuilles	£7.50
Baked lemon and ginger cheesecake, citrus sauce	£7.50
Pineapple and date pudding, rum butterscotch sauce and coconut ice cream	£7.50
Spiced dark belgian chocolate tart, coffee bean sauce	£7.50
Bramley apple and apricot flavoured fool, almond and apricot fritters	£7.50
A selection of ice creams or sorbets, tuille basket with fresh fruit	£6.50
Assiette of desserts, chef's selection of desserts served 'en cameo'	£7.50
British and continental cheeses, apple, grapes, celery, water biscuits and homemade bread	£8.50
A selection of coffee or tea served with home made petit fours	£3.50
cafetiere, espresso, cappacino, latte,	
breakfast tea, camomile, earl grey, peppermint and fruit teas	
Liqueur coffee	£6.90

Prices include vat – all gratuities are entirely at your own discretion

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