



the harbourside...

small plates...

Pots of Harwich whelks £4.50
with Aspalls cider vinegar

Harwich crab £4.95
on crostini

Nocellara olives £4.25
and salted almonds

Potted brown shrimps £4.50
with hot garlic toast

Truffled salami £4.95

Sea shore butter £3.50
on toasted ciabatta bread

to start you off...

Mersea rock oysters £1.95 each
lemon and shallot vinegar

Fish and shellfish soup £8.50
rouille, garlic toasts and parmesan

Devilled Harwich crab, herb and rapeseed oil £11.95
mayonnaise, celery and radish

Harwich crab tacos £9.95
guacamole, chipotle dressing

Italian goats curd, bitter sweet salad, maple, orange £9.25
radicchio, toasted nut and kernels, smoked aubergine croquette

House smoked salmon £9.75
lemon, capers and shallots

Burrata, Serrano ham £9.50
marinated chipanini onions and toasted sourdough

Seared mackerel £8.50
on a Thai papaya salad, holy basil, mint birds eye chilli and peanuts

River Deben mussels mariniere £8.25
white wine, onion garlic and parsley

Fried Queenie scallops £12.25
broad beans, apple, fennel and oyster leaf

Grilled giant prawns £14.80 / £29.60
steamed greens black garlic butter

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...

Lobster from our salt water climate controlled tanks (subject to market availability)

Grilled with garlic and herb butter	£30.00
Thermidor – gratinated with mustard, brandy & cheese sauce	£30.00

Grilled fillet of Scottish hake	£18.50
Greek giant beans, baby squid, fennel and watercress	

Woodland mushroom tortellini	£16.50
truffled pecorino, pink radish, brown butter crumb	

North Atlantic halibut	£24.50
spinach, béarnaise sauce	

Fish & shellfish fritura	£19.50
deep fried squid, red mullet, giant prawn, hake, black bream, tomato and green olive vinaigrette, saffron aioli	

Dedham vale steak and kidney pudding	£21.50
creamed potato, fried egg, potato, clapshot, marrow bone and shallot gravy	

South coast grilled lemon sole	£21.25
meuniere or sauce béarnaise	

Skate wing	£18.50
caper and parsley	

From the char-grill, Dedham Vale steaks

8oz Fillet steak	£29.95
10oz Sirloin steak	£27.00
10oz Rump steak	£22.50
10oz Ribeye steak	£23.50

Dedham vale beef is raised and reared locally and is dry aged for a minimum of 28days served with skinny fries, field mushroom, onion rings, sauce béarnaise or café de Paris butter

Side dishes available at £3.50

Mac & Cheese, Sprouting broccoli, capers & parmesan, Fennel & watercress,
Peas & Pods, English lettuce, & herb salad, Buttered new potatoes, Skinny fries,
Local roasted Jerusalem artichoke



the harbourside...

what's for pudding...

Assiette for two our chef's selection	£12.95
Pear strudel Pear strudel, creamed tapioca, cinnamon cream, filo snap	£7.25
Laukoumades Laukoumades, Greek spoon doughnuts with honey pistachio and yoghurt	£7.25
Maple and pecan tart crème Anglaise, stem ginger cream, ice cream	£7.25
Bitter chocolate pudding stout ice-cream, spiced ginger beer Jelly, honeycomb	£7.25
Stilton and Eccles cakes Celery salad	£7.25
Crème caramel Turkish salad, pistachio and sesame snap	£7.25
Cheese selection Served with date and almond torta	£8.75
Wrekin White organic pasteurised cows milk cheese from Montbelliarde cows from Brittany	
Wrekin Blue creamy and smokey blue cheese made from cow milk and made with vegetarian rennet	
Goats curd ciabra made from semi- pasteurised goats curd, left to rest for 15 days	
Fior do Langa made from pastuerised goat and cows milk from Piedmont, Northern Italy	
A selection of coffee or Novus tea served with chocolates cafetiere, espresso, cappuccino, latte, breakfast tea, camomile, earl grey peppermint and fruit teas	£3.60
Dessert wine and port 125ml	
2008 Rhona Muscadel, South Africa	£9.00
NV Riversaltes Ambre. France	£9.00
2011 Clos Dady, France	£13.50
2011 Moscato, Italy	£11.50
Dessert Flight sample of all above	£10.25
2007 Quinta Do Crasto, LBV	£6.75

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