

NAVYÄRD

12PM UNTIL 5PM

Fig 1. BEER & BAR SNACKS

Gordal olives	3.5
Smoked marcona almonds	3.5
Parmesan fries with truffle aioli	4.5
Blistered padron peppers with Maldon sea salt	5.5
Dingly Dell pork scratching with apple sauce	4
French radishes and blue cheese dip	6

Fig 2. OYSTERS, FISH & SHELLFISH

Mersea Island rock oysters on ice (each)	2
Organic Gravadlax with Hovmästarsås	7
Local whelks (200g)	6
Fresh cockles (200g)	6
Half pint shell-on prawns	7
Three crab claws with mayo	5.5
Devilleed whitebait with remoulade sauce	7

Fig 3. SMØRREBRØD (OPEN SANDWICHES)

Rare Denver steak, melted onion and smoked salt	9.5
Prawn, free range egg and dill mayo	8
Burrata, beetroot, Manuka honey and mustard dressing (v)	8.5
San Daniele ham, heritage tomato, proper mozzarella and basil	9.5
Smoked eel, crispy bacon, endive and horseradish skyr	9

Fig 4. SHARING

Fish & shellfish plate - fresh, cured & smoked	18
Charcuterie & cheese plate - sourced from true artisans	18
Garden plate - pea houmous, raw veggies, quail's eggs and crackers	12

A menu is available advising which dishes contain the 14 major allergens, please ask a staff member for a copy if you wish to see it.

Any gratuities are entirely at your discretion and will be shared equally among the staff.

BAR
&
TERRACE