

Sourdough Cobb for 2 £4.5

Gordal Olives £3.5

Smoked Marcona Almonds £3.5

<b>Potato velouté</b> Smoked cod, soft boiled egg, rock chives	<b>£6</b>	<b>Pan fried king scallops</b> Pea purée, roasted squash, candied walnuts and crispy ham	<b>£10.5</b>
<b>Grilled mackerel fillet</b> Pickled beetroot, horseradish crème fraiche	<b>£8</b>	<b>House smoked salmon</b> Capers and shallots	<b>£8</b>
<b>San Daniele ham, handmade mozzarella</b> Cavolo nero pesto and bruschetta	<b>£8</b>	<b>Feta, courgette and heritage tomato (v)</b> Basil, capers and cracked coriander seed	<b>£6.5</b>
<b>Freekeh salad (v)</b> Roasted nuts, avocado, honey and grapefruit dressing	<b>£7.5</b>	<b>Salt and pepper squid</b> Sweet chilli and tomato jam	<b>£7.5</b>
<b>Classic prawn cocktail</b> No messing	<b>£8</b>	<b>Crispy duck and Asian salad</b> Mango dressing, toasted cashews	<b>£7/£11.5</b>
<b>Steamed mussels</b> Aspalls cider, leek and bacon	<b>£8.5/£12.5</b>	<b>Tuna spring roll</b> Soy, sesame and ginger dipping sauce	<b>£8.5</b>

### SHELLFISH ON ICE

<b>Green lipped mussels, tomato coriander and lime salsa</b>	<b>£9.5</b>
<b>Half dozen Colchester rock oysters</b>	<b>£14</b>
<b>Royale - Half lobster, dressed crab and crevettes</b> Starter for 2 / Main for 1	<b>£30</b>

### OUR FAMOUS FISH AND CHIPS

<b>Haddock</b>	<b>£13.5</b>
<b>Plaice</b>	<b>£14</b>
<b>Cod</b>	<b>£14.5</b>
Beer battered, thick chips, mushy peas and tartare sauce	



### HARWICH LOBSTER\*

<b>Grilled Thermidor Cold poached</b> With fries or new potatoes <b>£32 medium / £42 large</b>
<b>Lobster mac 'n' cheese</b>

### GRILLS

<b>Surf 'n' turf roll</b> 100g sliced Denver steak, 3 king prawns	<b>£16.5</b>
<b>British 28 day Sirloin 300g</b> Peppercorn or béarnaise sauce	<b>£26</b>
<b>Thick cut lamb chops (3)</b>	<b>£22</b>
<b>Dry aged pork cutlet</b> Nduja hollandaise All served with fries and herb salad	<b>£18.5</b>

<b>Smoked haddock cheddar and leek fishcake</b> Soft boiled egg, fricassee of spinach, peas and bacon	<b>£13</b>	<b>Slow cooked feather blade of beef</b> Creamed potato, root vegetables, beef sauce	<b>£18</b>
<b>Organic free range chicken breast</b> Sweetcorn puree, savoy cabbage, tarragon jus and side of new potatoes	<b>£13.5</b>	<b>Tandoori fillet of hake</b> Kale and lime hollandaise and a side of pilau rice	<b>£16.5</b>
<b>Dressed Harwich crab</b> Winter citrus salad and skinny fries	<b>£17</b>	<b>Barley and beetroot risotto (v)</b> Goats cheese, pickled walnuts	<b>£12.5</b>
<b>Fish pie-luxe</b> Lobster, hake, scallops, prawns and salmon with a side of winter greens	<b>£16</b>	<b>Tiger prawn korma</b> Pilau rice and poppadom	<b>£17</b>
<b>Local grilled Dover sole*</b> With a baby Niçoise salad	<b>£29</b>	<b>Dingley Dell Cumberland sausage ring</b> Creamed potato, crispy onions and red wine jus	<b>£13.5</b>

### ADDITIONAL SIDES *all at £3*

Butter lettuce and herb salad	Pilau rice	Winter Greens	Broccoli	Thick or thin chips	Buttered new potatoes
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\*Subject to the unpredictable North Sea and whether Gary the Crab can be bothered to fish!  
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.

**T: 01255 241212 / www.milsomhotels.com**