

NAVYÄRD & TERRACE MENU

Served from 12pm

Snacks

Beer battered pickles with mustard mayo £5 (G, S, M, E)

Traditional Scotch egg with piccalilli sauce £6 (M, E, S)

Whitebait with tartare sauce £6 (M, G, F, E, Mu)

'On Toast'

Smoked mackerel pate with pickled red cabbage & dill £9.5 (M, G, S)

Chickpea & sunflower seed hummus, pickled carrot & mint £8 (S, G)

Fish fingers with crushed peas & cress £9.5 (F, M, E)

Chicken 'BLT' with roasted garlic mayonnaise £9.5 (S, E, Mu)

Sharing platters

Whole burrata with heritage tomatoes, olives, basil oil, crudites & lavosh crackers £20 (M, G)

Seafood – Smoked salmon, mackerel pate, shell on prawns, Colchester oysters & mussels with baguette, lemon mayonnaise, Marie rose & caper berries £34 (F, M, G, Mo, C, Ce, S)

Meat & cheese – Black Bomber cheddar, Stilton, Suffolk ham, salami & chorizo with baguette, gherkins, balsamic onions & marinated olives £26 (S, M, G)

Our famous beer battered fish & chips

Choose from:

Cod £18.95 / Haddock £17.95 / Breaded wholetail scampi £16.95

Served with thick chips, mushy peas & tartare sauce (F, M, E, G, Mu, S)


Navyärd classic

Navyärd burger, smoked Applewood cheddar, burger sauce, lettuce, tomato & pickle with skinny fries £10

****Please note at busier times this menu may not be available due to other*
*demands within the business****

Please note that all dishes are freshly prepared to order

Allergen Key: Milk-M, Crustaceans-C, Celery-Ce, Egg-E, Sulphates-S, Fish-F, Mustard-Mu, Nuts-N, Gluten-G, Peanuts-P, Lupin-L, Molluscs-Mo

Notification of a food allergy will mean your dishes will be served with a small MH&R 
If not please check with one of our team members before starting your food.



THE PIER

Desserts

Raspberry & white chocolate frangipane tart £8.5

Pistachio ice cream & pistachio crumb (N, M, G, E)

Lemon & elderflower pannacotta £8.25

Elderflower gel, lemon shortbread & raspberry (G, M)

Chocolate brownie £9

Caramel sauce, praline cream, vanilla ice cream (M, E, G, N)

Strawberry Eton mess £8.5

(M, E)

Stem ginger & vanilla rice pudding £8.25

Poached rhubarb, rhubarb gel & toasted coconut (M)

Tiramisu Arctic roll £8.75

Coffee gel, mascarpone, whipped cream & chocolate soil (M, G, E)

Apple & cinnamon upside-down cake £8.5

Oat crumble, rum soaked raisins & crème anglaise (G, M, E, S)

Caramelised peaches, nectarines & apricots £8.5

Crème fraiche cream & honey granola (G, M)

Selection of British cheese & biscuits £10.25

Black Bomber cheddar V, Wensum white goats V, Smoked dapple, Stilton V
celery, grapes & chutney £10.25 (M, G, E, S, Ce)


Selection of ice creams & sorbets £6/£7.5 2/3 scoop

Chocolate/Vanilla/Strawberry/Strawberries & cream/Sicilian Pistachio/Coffee/Cherries & cream/Raspberry/Lemon (M, N, E)

Hot Beverages

Espresso	£3
Double Espresso	£3.4
Americano	£3.5
Flat white	£3.5
Cappuccino	£3.6
Latte	£3.6
Mocha	£4.25
Hot chocolate	£3.6
Pot of Novus tea	£3.5
Alternative Milk (Coconut, Almond, Oat, Soya)	£0.2

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