

## STARTERS

Leberknödelsuppe  
*calf liver dumplings,  
beef broth, root vegetables*  
£8,50

Hamburger Hummersuppe  
*lobster bisque, croutons, crème fraîche, chives*  
£12,50

Mangetout salad (V)  
*baby gem, crispy onions,  
mustard dressing*  
£8,50

Trio of beets (V)  
*goat's cheese, balsamic vinaigrette*  
£9,50

Smoked salmon tartare  
*radish, yuzu gel, crispy shallot,  
micro greens*  
£10,50

Confit duck & duck liver terrine  
*brioche, pear chutney, lingonberry*  
£12,50

Black Forest ham  
*Endive, trevisiano, orange, balsamic*  
£12,50

Soft shell crab  
*carrots, mango, peanuts, chipotle, lime, coriander*  
£14,50

## OYSTERS

Colchester Rocks  
*½ dozen £16,50 / dozen £29,50*

## CAVIAR

30g Siberian caviar £65,00  
*blinis, sour cream*

## TO SHARE

### Butcher plate

*chicken schnitzel,  
pork knuckle, Leberkäse, Weisswurst,  
Sauerkraut, potato dumpling*

*Serves two  
£28,50 per person*

### Slow roasted Creedy Carver free range duck

*braised red cabbage,  
broccoli almond chilli, potato dumplings,  
lingonberry, spiced orange sauce*

*Serves two  
£28,50 per person*

### Whole Shetland monkfish

*samphire, spinach, green beans,  
crushed thyme & lemon potatoes, cherry toma-  
toes, olive oil coulis*

*Serves two  
£32,00 per person*

### 1500g Native breed grass fed beef tomahawk

*2 sides of your choice  
Lobster Spätz `n` cheese £3,50 supplement  
béarnaise, peppercorn or red wine jus*

*Serves two  
£39,50 per person*

## — MAINS —

Spinach ravioli £18,50 (V)  
*roasted parsnip, carrot purée,  
toasted hazelnuts, brown butter*

Schupfnudeln & seasonal young vegetables £19,50 (V)  
*hand rolled potato noodles, celeriac purée,  
wild mushroom, butter sauce, fresh black truffles*

Smoked tea dusted chalk stream trout £23,50  
*salsify, sprouts, port wine reduction*

North Sea halibut £32,50  
*horseradish mashed potatoes, sweet stem cauliflower, almonds, clementine*

Butcher plate £23,50  
*Kassler pork roast, smoked pork ribs,  
cheese & spinach bratwurst, Sauerkraut, potato dumpling*

Thick cut veal Schnitzel £29,50  
*veal striploin, garlic tender stem broccoli,  
rosemary potatoes, red wine sauce*

Barbarie duck breast & croquette £28,00  
*braised gem, white bean purée*

42 day dry aged native breed grass fed beef rib eye £34,50  
*truffled green beans, béarnaise*

## — SIDES —

Cucumber salad, sour cream, dill £4,50

Mixed leaf salad, honey mustard dressing £4,50

Kale salad, orange, pomegranate, pumpkin seeds,  
balsamic vinaigrette £4,50

Wilted spinach £4,50

Broccoli, almond, chilli £4,50

Triple cooked chips £4,80

Lobster Spätz `n` cheese £8,50

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— DESSERTS —

**Apple strudel £7,00**

*vanilla sauce*

Tokaji-Aszú 5 Puttonyos, Royal Tokaji, Hungary 2013 (75ml) £13,50

**Tart of the day £7,50**

*please ask your waiter*

**After Eight £8,50**

*chocolate mousse, chocolate crumble, mint ice cream*

Blaufränkisch blend, Petr Koráb, Moravia, Czech Republic 2015 (75ml) £11,50

**Citrus Pavlova £11,50**

*meringue, orange cream, citrus salsa, candied almonds,*

*blood orange sorbet*

Welshriesling blend Beerenauslese, Umathum, Austria (75ml) £12,00

**Farmhouse cheeses £11,50**

*selection of pasteurised and unpasteurised cheeses,*

*apple chutney*

Graham's Tawny Port 10 years, Douro, Portugal (75ml) £9,50

**Selection of sorbets & ice creams £5,00**

*banana & passion fruit, blood orange sorbet;*

*vanilla, chocolate, mint, blueberry cheesecake ice cream*

*Choice of 3*