

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

— 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

Blafränkisch 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