

## MENU

### Starters

Seasonal soup, fresh bread £6.00

Toasted walnut Greek style salad, feta, orange, mango, pomegranate & tarragon dressing £7.50

Smoked mackerel & fennel salad, honey grain mustard dressing £7.00

Whole pan fried king prawns, cucumber ribbons, soy chilli glaze £7.50

Heritage tomato & buffalo mozzarella salad, basil pesto dressing £7.00

Beef carpaccio, rocket, capers, parmesan £8.00

Seared scallops, creamy polenta, salmon bisque, caviar £13.00

### Mains

Beef wellington, French sauté potatoes, Port jus, toasted broccoli, heritage carrots £28.00

Herb crusted rack of lamb, baby vegetables, French sauté potatoes, butternut squash puree, mint jus  
£26.50

Pan fried sea bream, crushed new potatoes, braised chicory, white wine dill sauce, charred samphire £  
17.00

Tandoori spiced halibut, Israeli couscous, cucumber raita £23.00

Guinea fowl, cavatelli pasta, pancetta, spinach, creamy chestnut mushrooms £16.00

Aspall braised pork belly, caramelised apple, Lyonnaise potatoes, seasonal vegetables  
£17.00

Charred chicory & asparagus salad, broad beans, parsnip crisps, ricotta, honey & pine nut dressing  
£15.00

Toasted walnut Greek style salad, feta, orange, mango, pomegranate & tarragon dressing £14.00

### From the Chargrill

Minted lamb rump £18.00

Sirloin steak 10oz £25.00

Filet mignon £30.00

*Served with field mushroom and tomatoes, salad garnish, a choice of two sides  
and either peppercorn sauce or garlic butter.*

### Sides £3.00

~ Green beans with bacon & shallots

~ Fingerling potatoes, butter & fresh  
herbs

~ Creamy mash

~ Creamed spinach with nutmeg

~ Hand cut chips

~ Greek salad

~ Garden salad

### **Food allergies and intolerances:**

*Please ask a member of staff if you require information on the ingredients in the food we serve.*

**Please note:** No smoking of any kind is permitted in the restaurant.

Puddings

£6.50

Mango panna cotta, pineapple carpaccio, coconut sorbet

Summer fruit meringue, Chantilly cream, mango pearls, strawberry ice cream

Carrot cake, caramelised walnuts, cream cheese icing

Colchester pudding, berry compote

Chocolate pot, cookie, marshmallow, Bailey's cream

Fludyers homemade ice creams & sorbets

Suffolk & Norfolk cheese, relish & crackers £7.50

Digestifs

Calvados V.S.O.P	25ml	£2.80
Hennessy VS	25ml	£2.80
E&J Brandy	25ml	£2.80
Adnams ruby port	100ml	£4.50

Dessert wines

Please ask for our wine list

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