

# A la Carte

## Starters

Six Mersea rock oysters on crushed ice red wine and shallot vinegar, lemon and Tabasco 'GF'	9.95
Soup of the day with homemade bread 'V' 'GFA'	6.95
Home cured Scottish salmon gravadlax, homemade bread, organic Teybrook beetroot, lemon mayonnaise 'GFA'	6.95
Chicken liver parfait, red onion relish, and brown bread 'GFA'	6.95
Fillet of beef carpaccio, rocket, shaved Parmesan and virgin olive oil	8.95
Avocado caprese salad	6.95
Little gem lettuce, heritage tomatoes, avocado and mozzarella with basil oil	

## Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'	15.95
Lemon and thyme chicken breast with rosti potato, sautéed wild mushrooms, spinach, green beans with smoked garlic cream sauce 'GF'	15.95
Homemade beef burger in a brioche bun, with gem lettuce, mayonnaise, tomato, dill pickles, served with cheese, crispy bacon, tomato relish and French fries	15.95
10oz sirloin steak with roasted tomato, flat mushroom, baby shallots, peppercorn sauce and chunky chips 'GF'	23.95
8oz fillet steak, with roasted tomato, flat mushroom, baby shallots, peppercorn sauce and chunky chips 'GF'	29.95
Roasted sweet potato, aubergine, courgette, tomato, mushroom and artichoke Mediterranean stack, tomato coulis, basil oil, dukkah 'GF'	12.95
Cajun Chicken Caesar Salad	14.95
Cajun Chicken, Gems Lettuce, Croutons, Anchovies, Shaved Parmesan, Poached Egg and Caesar dressing	
Poached Salmon Caesar Salad	14.95
Poached Salmon, Gems Lettuce, Croutons, Anchovies, Shaved Parmesan, Poached Egg and Caesar dressing	

## Side Dishes

Mixed vegetables (roasted carrots, broccoli and cauliflower)	3.95
Gourmet Chips	3.95

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.  
We cannot guarantee any of our food will contain no nut or any other allergic irritants

## Dessert

Lemon posset, poppy seed tuilles, fresh raspberries and raspberry coulis 'V'

A selection of homemade ice creams and sorbet, chocolate thins 'GF' 'V'

Flaming crème brûlée, shortbread and vanilla sugar 'V' 'GFA'

Warm chocolate brownie, chocolate sauce, vanilla ice cream, candied orange 'V'  
(vegan and gluten free option available)

Vanilla panna cotta, strawberry granola and red wine poached pear 'GFA'

A selection of British cheese, served with homemade apple chutney, pickled celery,  
homemade bread and assorted crackers 'GFA'

**Any above dessert**

**6.95**

## Cheese

A selection of British cheese, served with Flick's quince jelly, pickled celery,  
homemade bread and assorted crackers 'GFA'

***Please ask for today's cheese selection***

**9.95**

## Dessert wine

Athemis Muscat of Samos, GREECE			50cl	37.00
<i>Very unique, complex, balanced and famous worldwide</i>	100ml	7.25		
Royal Tokaji 5 Puttonyos, HUNGARY			25cl	37.00
<i>Very famous, well balanced, fine acidity, clean, refreshing finish</i>				

**A selection of coffees, liqueur coffees, teas and liqueurs are also available**

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.  
We cannot guarantee any of our food will contain no nut or any other allergic irritants