

CHRISTMAS À LA CARTE MENU

SNACKS

**STONE BAKED ESSEX
SOUR DOUGH - 3.5**
Keens whey butter /
Seaweed butter / Cod roe

**MALDON
OYSTER - 2.5**
Sour cream /
Beetroot / Apple

**MARKS HALL ESTATE
VENISON - 5**
Potted pigs head /
Celeriac / Prune / Caper

FISH 'N'CHIPS - 4
Salt cod / Potato / Vinegar

OLIVES - 3.5
Gordal and Nocellara olives / Rapeseed oil / Sea salt

STARTERS

LIVER PARFAIT - 8
Burnt orange / Jerusalem
artichokes / Malted rye

**LONDON CURE SMOKED
SALMON - 11**
Steamed crab /
Cucumber / Dill /
Horseradish

ORKNEY SCALLOP - 12
Dingley dell bacon /
Roasted chestnuts /
Thyme / Black truffle

DUCK EGG - 8
BBQ King cabbage/ Salsify /
Buckwheat / Sprout tops

NATIVE LOBSTER - 15
Pickled dulse / Umami dressing /
Pink onions / Heritage carrots

MAIN COURSE

**NEWHAVEN WILD
TURBOT - 28**
Crown prince squash /
Fermented grains /
Chanterelle mushrooms
/ Smoked eel

**LOWESTOFT
WILD SEA
BASS - 27**
Celeriac / Cockles /
Razor clams /
Seaweed butter

PUMPKIN - 22
Essex Buratta /
Walnut gnocchi /
Cavolo nero /
Cepe
mushrooms

**HERONS FARM
ESSEX GOOSE - 27**
Hay butter /
Game crisps /
Quince / Parsnips /
Sprouts

HIMALAYAN SALT AGED GLENARM SHORTHORN
BEEF COOKED OVER CHARCOAL
COTE DE BOEUF 68 (FOR TWO) • SIRLOIN 26
Served with Beef Dripping chips / Bone marrow /
Horseradish / Marmite hollandaise
SEASONAL GREENS 3.5 • GOOSE LIVER 7 • SPICED RED CABBAGE 3.5
CONFIT ANYA POTATOES IN DUCK FAT 3.5

SWEET

AURUM CHRISTMAS PUDDING - 7
Cranberry / Apple
compote / Brandy

CINNAMON PARFAIT - 7
Gingerbread / Mulled
wine sorbet / Pear

CHEESECAKE - 7
Milk chocolate / Chestnuts /
Orange jam / Peanut

CHEESE - 10
From the British Isles / Crab Apple
/ Sour dough / Crackers