

THE Noble Goose

BY BLACKWELLS



The Noble Goose

OUR STORY

Welcome to The Noble Goose by Blackwells — where family, passion and great hospitality come together.

What began with dedication to quality and community has grown into a new chapter. Bringing fresh ideas, exciting experiences and a modern touch to a proud family legacy.

Rooted in tradition but driven by innovation, The Noble Goose is more than just a venue — it's a place built on generations of hard work, unforgettable food and creating moments that people want to come back for.

From day one our mission has been simple; serve honest food made with care, while supporting British farmers and producers.

We believe that exceptional meals start with exceptional ingredients. That's why we carefully select our suppliers, working closely with trusted local producers who share our commitment to quality and sustainability.

Every dish we serve reflects our family values, our passion for food, and the partnerships we've built with the people who help make it all possible.



The Noble Goose

Our Trusted Suppliers

MEAT

The Rare Breed Meat Company/ Blackwells Farm Shop - working closely with local farmer's such as:

Alan & Roy Barrow, Brook Street Farm, Halstead

Lewis Craig, Fitzjohns Farm, Halstead

Bill Hadley, Home Farm, Colne Engaine

Adam Whitehead, Lyons Hall Farm, Gosfield

Belinda Nash, Woodbridge

FISH

Colchester Fresh Fish - Ricky Provan – catches the seasonal fish off the coast of Mersea Island. Working closely with our kitchen team to make a weekly fish special dish possible on our menu.

OYSTER

Richard Haywards – fish off the coast of Mersea Island to bring us the freshest oysters.

VEGETABLES

Anglia Produce – located in Manningtree, locally sourcing fresh produce and dairy. Sourcing through local farms such as Brooklyn Farm, Peak Fruit, Remfresh. All located within a ten mile radius of Colchester.

WINE

Peter Watts Wines - located in Coggeshall, providing exclusive wine personally sourced from around the world.

ALES Bishop Nicks - located in Braintree, a sixth-generation family brewers of real ale for over 150 years.

SPIRITS

Essex Spirits Co - located in Chelmsford, Founded during lockdown in 2020 by Zane Chiswell-Rivas. A passion that started in his Grandmother's garage has extended to supplying Essex with a distillery to be proud of.

Thank you for supporting local businesses and being a part of our journey.



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NIBBLES

Sourdough, Whipped Flavoured Butter	4
Baked by Ovi Horhat, Colchester	
Arancini (x2)	4
Black Garlic Emulsion	
Buffalo Fried Oysters, Ranch Dressing	12
Richard Haywards Rock Oysters From Mersea Island	

STARTERS

Home Cured Salmon, Baby Beetroot, Elderflower Vinegar, Crème Fraiche ^{GF}	12
Salmon From Loch Duartt, Scotland	
Lamb Kebab, Baba Ganoush, Pico de Gallo	12
Lamb From Alan & Roy Barrow, Brook Street Farm, Halstead	
BBQ Octopus, XO Sauce, Sweet & Sour Drill Dressing, Fennel	12
Octopus From South Coast of Brixham	
Oyster Mushroom Skewer, Miso, Chilli, Sesame	10
Oyster Mushrooms From Sporadic Farm, Langham	
Pork Belly, AJO Blanco Sauce, Fennel, Apple, Nduja	10
Large White, Lewis Craig, Fitzjohns Farm, Halstead	



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MAINS

Truffled Pea Tortellini, Burrata, Mint, Smoked Nasturtium Pesto	17
Whole Lemon Sole, Nori Butter, Confit Lemon, Mussels GF Lemon Sole, From The Coast Of Cornwall	24
Roasted Hake Fillet, Romesco Sauce, Crab Salad, Tomato & Kombu Bisque, Elderflower GF Hake, From The Coast Of Cornwall	24
50 Day Aged Beef Sirloin, Onion, Roasted Shallot, Beef Fat Crumb, Bone Marrow Jus South Devon Sirlion From Bill Hadley, Home Farm, Colne Engaine	26
Lamb Cannon, Courgette, Basil, Homemade Ricotta, BBQ Baby Leeks, Olives Lamb From Alan & Roy Barrow, Brook Street Farm, Halstead	23
7oz Fillet Steak, Oyster Mushroom Skewer, Red Wine Jus or Café De Paris Butter Hereford Fillet from Adam Whitehead, Lyons Hall Farm, Gosfield	28
850g Porterhouse Steak, Oyster Mushroom Skewer, Red Wine Jus or Café De Paris Butter Hereford Porterhouse from Adam Whitehead, Lyons Hall Farm, Gosfield	75

SIDES

Ardleigh Asparagus, Satay Sauce GF	6
Smashed Cucumber, Pickled Watermelon, Miso Dressing GF	6
Buttered Jersey Royals GF	6
Beef Fat Potato Pavé	6
English Honey Roasted Carrot, Dukkha GF	6





Desserts

Chocolate Cremeux, Cherry Sorbet, Cocoa Nib GF	14
Lemon Meringue, Raspberries, Fig Leaf Ice Cream	10
Essex Strawberries, White Chocolate, Clotted Cream, Elderflower	10
Panna Cotta, Mango Sorbet, Mango & Chilli Salsa GF	10
The Noble Cheeseboard	15

HOT DRINKS

Tea - Breakfast, Earl Grey, Mint, Green, Red Berry	3
Espresso	3
Double Espresso	4
Americano	3.5
Cappuccino	4
Latte	4
Flat White	4
Hot Chocolate	4
Liqueur Coffee - Irish, Calypso, Baileys, French	7

PORT & DESSERT WINE

Moelleux, Chateau des Valentons Canteloup, Bordeaux, France Golden yellow, with honey on the nose. This is perfect alongside anything sweet	50ml 5.5 45
Recioto Della Valpolicella Classico, Lenotti, Italy (500ml) A red dessert wine bursting with cherry, fig and chocolate	50ml 8 68
Messias Tawny Port, Portugal (VG) Notes of raisin and roasted nuts, this leaves jammy red fruits on the palate for a substantial finish	50ml 6 50
Messias Colheita 2007 Port, Portugal (VG) A golden red colour with ripe fruit and spice throughout for a protracted finish	50ml 8.5 70

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements. GF- Gluten Free

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