

# The National Dining Rooms

## To share

Cornish rock oysters £2.60 each ½ dozen | £15.00

Colchester native oysters £3.00 each ½ dozen | £17.50

Grilled razor clams with lemon and parsley £2.00 each ½ dozen | £11.00

Autumn harvest crudité with fontodi olive oil and dips | £8.00

## Starters

Soup of the day with handmade sourdough | £6.50

Salt baked heritage beets, whipped goats curd and pea shoots | £7.50

Scallop tartare with apple, shallots and cucumber | £11.50

Char grilled squid with chilli and lime | £8.50

Devilled kidneys on toasted sourdough | £8.50

Smoked ham hock scotch egg with piccalilli | £7.50

## Mains

Organic spelt risotto with girolles and garlic chives | £14.50

Pumpkin, walnut and apple salad with honey mustard and tofu mayonnaise | £11.50

Trio of fish and chips, mushy peas and tartare sauce | £14.50

Whole lemon sole with brown shrimps and capers | £18.00

Pot roast partridge, gratin and steamed greens | £16.50

Beer fed rib eye steak with braised short rib and roasted bone marrow | £21.00

## Sides £4.50

Steamed pink fir potatoes | Chips | Kale buttered or steamed | Vichy carrots.

## Desserts

Knickerbocker glory | £6.00

Apricot bread and butter pudding with marmalade | £6.00

Profiteroles with hot chocolate sauce | £6.00

Lemon meringue pie | £6.00

Ice cream and sorbets | £5.00

*All of our dishes are prepared in an environment where nuts are present.*

*Please let us know if you have any dietary requirements and we shall do our best to accommodate*