



SILURES

S H A R E R S	Trealy Farm Welsh charcuterie & house pickles	12
	10g <i>or</i> 20g Oscietra caviar, grated egg, crème fraîche, capers, sourdough crisp	50 / 94
	Raw & pickled spring vegetables, gochujang humus (ve)	10
	Grilled sourdough & Terre Bormane extra virgin olive oil (ve)	4
S T A R T E R S	Dorset crab risotto fritter, gochujang butter, wild garlic	14
	Grilled Wye Valley asparagus, Welsh black truffle, hollandaise (v / ve)	15
	Steak tartare, poached quail egg, sourdough crisp	16
	Native Colchester oyster & 'Bloody Mary'	4
	Crispy pork belly, XO & kimchi, smoked yoghurt	13
	Pea & mint soup, crème fraîche, pea shoots, blue cheese scone (v / ve)	10
M A I N S	Half <i>or</i> whole lobster thermidor, truffle & Spenwood fries	40 / 75
	Cornish day-boat fish, lobster bisque, sea vegetables & herbs	28
	Grilled cauliflower, romesco, pomegranate, pistachio (v / ve)	24
	Potato dauphinoise, cheddar & spring onion pie, garden peas, wild garlic (v)	26
	Dry-aged lamb loin & soy-glazed belly, spring greens, black garlic, goat's cheese	32
	180g fillet tournedos, peppercorn <i>or</i> béarnaise, confit roscoff onion	38
	Half <i>or</i> whole free-range roast chicken <i>for two</i> , baby gem & avocado salad	30 / 55
S I D E S	Baby gem & avocado salad (ve)	6
	Grilled hispi cabbage, black garlic, hollandaise (v / ve)	6
	Tenderstem broccoli, Spenwood & chilli (v / ve)	5
	Fries (ve) / Thick-cut chips (ve) / Potatoes au gratin (v)	5
	<i>add Truffle & Spenwood (v)</i>	4
	Macaroni & cheese (v)	5
<i>add Lobster & crayfish or Welsh black truffle (ve)</i>	8	

(v) vegetarian | (ve) vegan
(v / ve) vegetarian dish can be adapted to vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. Game may contain shots. All prices are inclusive of VAT.

