

Rustic Breads, Bungay Butter 3

Marinated Olives 3

Colchester Oysters, Red Wine & Shallot Vinegar, Tabasco 3 (each)

To Share

Seafood Platter 25
 Cromer Crab, Colchester Oysters, Crevettes,
 Smoked Salmon, Crayfish Cocktail,
 Hot Smoked Salmon, Horseradish & Potato
 Salad, Rustic Breads, Beetroot Relish

Mediterranean 20
 Burrata, Marinated Olives, Whipped Goats
 Cheese, Roasted Garden Vegetables,
 Horseradish & Potato Salad, Rustic Breads,
 Beetroot Relish (v)

Starters

Soup of the Day, 7
 Rustic Bread, Bungay Butter (v)
 Chicken Liver and Duck Parfait, 8
 Caramelised Apple and Calvados, Saffron Brioche
 28 Day Aged Carpaccio of Beef, 10
 Salsa Verde and Parmesan
 Loch Fyne Smoked Salmon, 9
 Potato Latkes, Horseradish Sour Cream, Roast Pickled Beets

King Scallops, 13/20
 Roast Cauliflower, Cumin Cauliflower Puree
 Crayfish and King Prawn Cocktail, 9
 Baby Gem, Pickled Cucumber and Classic Seafood Dressing
 Wild Mushroom Crostini, 7
 Truffle Oil, Aubergine Caviar (v)
 Burrata, 9
 Smoked Olive Paste, Roasted Garden Vegetables (v)
 Heritage Tomato, 7
 Summer Courgette, Caponata Filo Tart (v)(ve)

Mains

Slow Cooked Moroccan Style Lamb, 16
 Lemon & Mint Cous Cous, Red Cabbage Slaw
 Gressingham Duck Confit, Duck Breast, 19
 Fruity Black Pudding and Caramelised Apple Potato cake,
 French fried Onions, Duck Jus
 Chinese Spiced Blythburgh Belly Pork, 17
 Pak Choi, Potato and Olive Oil Puree, Coriander
 and Yuzu Soy Dressing
 Confit of Salmon, Crayfish Risotto, 17
 Summer Leaves and Lemon Oil

Smoked Haddock, 16
 Bubble and Squeak, Poached Havensfield Egg,
 Crayfish Butter Sauce
 Adnams Beer Battered Cod, 15
 Triple Cooked Chips, Tartar Sauce, Mushy or Garden Peas
 Summer Vegetable Strudel 14
 Giant Cous Cous, Pak Choi, Yuzu Soy (ve)
 Cauliflower "Steak", 14
 Caraway Roasted Fennel, Potato and Olive Oil Puree, Marinated
 Tomatoes, Rocket (v)(ve)

Salads

Oaksmere House Salad 11
 Garden Leaves, Giant Cous Cous, Roasted Walled
 Garden Vegetables, Heritage Tomatoes, Garden Herbs,
 Lemon & Olive Oil (v)(ve)

Ceaser Salad 10
 Cos Lettuce, Anchovies, Olive Oil Croutons, Parmesan
 Add Charcoal Roasted Chicken 4
 Add Salmon Confit 6

Burgers

Oaksmere Butchers Burger 14
 Buttermilk Fried Chicken 14
 Served in brioche, with Skinny Fries or Triple Cooked Chips, Lettuce,
 Tomato, Mayo, Monterey Jack & Red Cabbage Slaw
 Moving Mountains Burger 12
 Vegan Mayo, Cheese and Bun (ve)
 Served with a choice of Skinny Fries or Triple Cooked Chips

From the Bertha Grill

Our steaks are all 28 Day Dry Aged Steaks from our in-house Butchers,
 served with your choice of side and Parmesan Baked Onion

Rump 250g 24
 Rib Eye 250g 28
 Sirloin 250g 28
 Fillet 200g 30
 Marinated Pork Tomahawk Steak 23
 Grilled Market Fish of the Day

Sharing Steaks

Côte de Bouf 9 | 100g
 Porterhouse 9 | 100g
 Chateaubriand 12 | 100g

Sauces

Peppercorn & Brandy 3
 Bearnaise 3
 Red Wine Jus 3

Sides

Mac N Cheese	Olive Oil Mash	House Garden Salad
Roasted Garlic Vegetables	Skinny Fries	Seasonal Green Veg
	Triple Cooked Chips	
	4 each	

We are proud partners of Belu and serve unlimited filtered still and sparkling water at £1.50 per table, with 50% going to Belu - a social enterprise that puts the environment first and gives 100% of their profits to WaterAid, bringing clean water to people worldwide.

Please speak to your server if you have any questions about the menu, allergies or dietary requirements.
 A discretionary 10% service charge will be added to your total bill. Unhappy with the service? Simply ask for this charge to be removed and let us know what we could have done better!