



Lunch Menu

Monday - Friday (12 noon to 4pm) 2 courses - 29.00 3 courses - 36.00

For the table

Essex pork scratching with Granny Smiths apple sauce (GF) 5
48 hour sourdough, with a block of British butter 6.5

Starters

English pea and Essex ham hock soup

Burrata, marinated beetroot, beetroot puree, seeds (GF)

Beef carpaccio, rocket, lemon and olive oil dressing, shaved parmesan (N)

Sweetcorn ribs with a mild ancho chilli glaze (VG) (GF)

Mains

Old Epping pork sausages, Kaufman mash potato, braised shallots in port wine jus
Black Truffle and ricotta tortelloni, porcini sauce, shaved parmesan, truffle (v)
Cornish mussels in white wine, garlic, cream shallots served with fries (GF)
Chargrilled chicken skewers, onion, pepper, creamed porcini sauce (GF)

Dessert

White chocolate crème brûlée (GF)

Handmade Essex Saffron Autumn spice ice cream

Dark chocolate praline mousse, hazelnut crumb, English spiced confit pear

Peanut butter cheesecake, almond crumble, caramelized banana (N)

(V) = VEGETERIAN (VG) = VEGAN (GF) = GLUTEN FREE (N) = NUTS

All of our food is prepared to order from impeccably sourced local British ingredients.

Please let us know of any dietary requirements, allergens or intolerances. We use nuts and seeds in our kitchen.

A discretionary 12.5 % service charge will be added to your bill. Full service charge is distributed fairly to all staff.

