

OYSTERS

6 West Mersea natives £19.75

6 Maldon rocks £14.25

SOUPS

Leek & Charlotte potato soup £6.75

London particular £7.25

STARTERS

Steamed sea kale with brown shrimps and lemon butter £15.75

Treacle-cured salmon with pickled fennel and cucumber £12.75

Dorset dressed crab with bittercress £16.50

Devilled lamb's kidneys on toasted country bread £7.50

Chicory & Cox's apple salad with celery and Blue Monday £8.25

Pan-fried chicken livers with roasted cauliflower and Orkney bacon £8.25

Romney Marsh beets with Tynsboro' goat's cheese and wild herbs £8.75

EGGS

Pan-fried Burford Brown egg with baby squid and black pudding £8.75

Smoked haddock tart with sea vegetables and quail's eggs £8.75

London smoked salmon with scrambled eggs £13.50

FISH

Steamed wild sea bass with wilted alexanders £24.75

Fried haddock in beer batter with chips and mushy peas £14.50

Roasted fillet of cod with braised savoy cabbage, wild boar bacon and Innis & Gunn £18.50

Herb-baked scallops with garlic butter £24.75

Dover sole, 350g, grilled or pan-fried £32.50

Chargrilled squid with butternut squash relish £14.75

Opening times:

Lunch 12 noon till 3pm Monday to Saturday and 12.30pm till 4pm on Sunday

Pre-theatre 5.30pm till 7.30pm Monday to Saturday

Dinner 7pm till 11pm Monday to Saturday and 7pm till 10.30pm on Sunday

Prices are inclusive of VAT. Service charge is at your discretion.

GAME

Venison Wellington with braised red cabbage £24.75

Wild rabbit braised in cider with capers £15.75

FROM THE GRILL

Olde English sausage with mashed potato and onion gravy £14.75

Devon Red free-range chicken salad with woodland mushrooms £17.50

Suffolk middlewhite pork chop with bubble & squeak and hedgerow garlic £15.25

Butcher's steak salad with crispy shallots & watercress £15.75

Aberdeenshire 28-day aged beef:

Fillet on the bone 300g £32.75

Sirloin on the bone 400g £24.75

Porterhouse steak for two persons 1kg £64.00

PIES, HOT-POTS AND BRAISES

Lancashire hot-pot £17.50

Steak & kidney pudding £15.75

Braised shin of beef with Guinness and buttered heritage carrots £21.25

Brown's fish pie £14.50

VEGETABLES

Steamed or creamed spinach £4.75

Steamed sprouting broccoli £4.75

Fried onion rings in Scrumpy batter £3.75

Buttered pink fir apple potatoes £4.25

Buttery mash £3.75

Chips £4.00

Mixed or green salad £4.25

Buttered heritage carrots with chervil £4.25

LUNCH TROLLEY

Monday Roast Rhug Estate organic chicken with sage & onion stuffing £19.75

Tuesday Honey-glazed leg of ham £18.75

Wednesday Herb-roasted Aberdeenshire sirloin £25.75

Thursday Roast middlewhite pork £18.50

Friday Hay-baked leg of Corwen of lamb £19.75

Saturday Roast Aylesbury free-range duck £19.50

Sunday Roast rib of Hereford beef with Yorkshire pudding £24.50

Game may contain shot

Executive Chef Lee Streeton

SAVOURIES

Welsh rabbit £6.50
Devils on horseback £6.50
Angels on horseback £6.50
Scotch woodcock £6.50

DESSERTS

Cox's apple crumble with Julian Temperley's cider brandy (for two) £13.50
Steamed treacle sponge pudding £6.50
Buttermilk pudding with Yorkshire rhubarb £6.50
Poached pear with East London honey jelly £6.50
Brown's ginger parkin £6.50
Spotted dick £6.25
Chocolate pudding with marmalade ice cream £6.75

CHEESE

Midshires farmhouse cheese board: Finn, Oxford Blue, Berkswell £10.50

DESSERT WINE

by the glass (75ml)

Rhone Valley, Muscat Beaume de Venise 2006, Domaine des Girardins £5.50
Château Petit Vedrines 2002 £8.50
Muscadet '1908 Reserve Old Vines', Rietvallei Estate 2003 £12.00

PORT

by the glass (75 ml)

Taylor's late bottled vintage 2002 £6.50
Taylor's Tawny 10 years £8.50
Taylor's Tawny 20 years £10.50
Ramos Pinto Tawny 20 years £10.50
Croft 1977 £18.00

Coffee and tea £4.90