

COLONEL FAWCETT

SUGGESTED DRINKS

Hammerton N1 pale ale, 4.1% 4.70
City of London - Six Bells lemon gin & tonic 7.40
Aviation
Aviation gin, Maraschino, violette, lemon juice 9.50

SMALL BITES

Crispy potatoes 3.50
Blistered padron peppers 5.00
Garlic & basil mixed olives 2.50
Scotch egg, brown sauce 5.50

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Sourdough, café de Paris butter 4.00
Tempura West Mersea oyster, lemon aioli 2.50
Beef shin croquette, house piccalilli, watercress 8.00
Jerusalem artichoke, Williams pear, Shropshire blue, walnut (v) 6.50
Beetroot hummus, heritage beets, blood orange, watercress, rye cracker (vgn) 5.00
Rope grown Shetland mussels, Tudge's pork belly, apple cider, sourdough 8.00

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Daphne's aged roast topside of beef, braised red cabbage, horseradish sauce 17.50
Brined free range 'Creedy Carver' chicken breast, confit leg croquette, braised shallot 16.00
Tudge's braised & crisped pork belly, cheesy leeks, apple sauce 18.00
Daphne's leg of lamb, butternut squash, mint sauce 17.00
Vegan nut roast, braised red cabbage, vegetable jus (vgn) 14.00

(All roasts served with duck fat roast potatoes, thyme & agave roasted carrots, gravy, Yorkshire pudding, curly kale)*

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Cornish hake, cauliflower, new potatoes, purple sprouting broccoli 16.50
Atlantic monkfish tail, crispy sprouting broccoli, curry sauce 18.50

**vegan option available*

SERVICE NOT INCLUDED // For full information regarding allergens, please ask a member of staff

Please ask your server for the dessert menu