



## Sunday 21<sup>st</sup> June 2026 - Happy Father's Day!

### Aperitifs

|                                                           |       |
|-----------------------------------------------------------|-------|
| Vesper Martini                                            | 13.5  |
| Bloody Mary (Vodka, Gin, Tequila)                         | 13    |
| Langham Rose, English Sparkling Wine, Dorset, England, NV | 14/70 |

### Snacks

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| Gochujang popcorn chicken                                           | 8     |
| Hot scotch egg with celeriac remoulade                              | 10    |
| Rösti with pulled lamb shoulder and salsa verde (gf)                | 9     |
| Mersea oysters with mignonette (half dozen/dozen)(gf)               | 24/48 |
| Crispy cod cheeks with tartare sauce and pickled cucumber           | 9     |
| Welsh rarebit on toasted brioche with quince and bitter leaves (v)  | 8     |
| Boquerones (Spanish anchovies) with garlic and chilli dressing (gf) | 7     |

### Starters

|                                                                                                                 |      |
|-----------------------------------------------------------------------------------------------------------------|------|
| Leek and potato velouté with crème fraiche and sourdough croutons                                               | 12.5 |
| Steak tartare with smoked egg yolk jam, pickled shimeji mushrooms, crispy potato and watercress (gf)            | 14.5 |
| Gin cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf) | 14.5 |

### Summer Sharing Specials

|                                                                                                                                                                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| *Hereford côte de boeuf steak (1kg) - Skin-on fries, garden salad, horseradish mayonnaise, red wine jus (for 2 to share)                                                                                                                            | 95 |
| *Seafood Platter - Half dozen Maldon oysters, whole Cromer crab, 4 crevettes, cured trout, smoked prawns, garden salad vinaigrette, house focaccia, saffron aioli, mignonette and skin-on fries (Add lobster with garlic butter - whole 50/half 25) | 65 |

### Main Courses

|                                                                                                 |      |
|-------------------------------------------------------------------------------------------------|------|
| Hand-rolled tagliatelle with truffle cream, hen of the woods, aged Parmesan and chervil (v)     | 26   |
| Roast pollock with parsley velouté, crushed new potatoes, confit leeks, samphire and aioli (gf) | 28.5 |
| Butter poached chicken Caesar salad with confit tomato, anchovies, croutons and aged Parmesan   | 24   |

### Sunday Roasts

|                                                                                                                            |    |
|----------------------------------------------------------------------------------------------------------------------------|----|
| Slow roast pork porchetta with apple sauce                                                                                 | 26 |
| Sutton Hoo chicken breast with bread sauce                                                                                 | 25 |
| Charred broccoli with green sauce and sumac (v)                                                                            | 24 |
| Dedham Vale sirloin of beef with horseradish cream                                                                         | 28 |
| <i>(All served with goose fat potatoes, cauliflower cheese, honey glazed carrots, greens, gravy and Yorkshire pudding)</i> |    |

### Side Dishes

|                                                        |     |
|--------------------------------------------------------|-----|
| Skin-on fries                                          | 7   |
| Green beans with garlic and parmesan                   | 6.5 |
| New potatoes with green sauce and Felsina olive oil    | 7   |
| Tenderstem broccoli with ajo blanco and smoked almonds | 7.5 |

*(See overleaf for desserts and digestifs)*

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian (g) = contains gluten



## Desserts

|                                                                                                                           |      |
|---------------------------------------------------------------------------------------------------------------------------|------|
| Vanilla crème brûlée (gf)                                                                                                 | 11   |
| Black forest baked Alaska                                                                                                 | 13.5 |
| Lemon posset with raspberry compote and shortbread                                                                        | 12.5 |
| A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits (gfo)                               | 16.5 |
| Petit fours - miso fudge, Bailey's truffle, pâte de fruit and triple chocolate sables (perfect with a coffee or digestif) | 6    |

## Digestifs

|                   |    |
|-------------------|----|
| Old Fashioned     | 12 |
| Espresso Martini  | 12 |
| Marlowe's Negroni | 12 |

## Dessert Wines

|                                                                           |      |
|---------------------------------------------------------------------------|------|
| Chateau Laville, Sauternes, Bordeaux, France, 2022                        | 12   |
| Mount Horrocks, 'Cotdon Cut' Clare valley Riesling, South Australia, 2023 | 14   |
| Dobogo, Takaji Asza 6 Puttonyos, Hungary, 2018                            | 16.5 |

## Port

|                                                                        |   |
|------------------------------------------------------------------------|---|
| Sanderman, Unfiltered Late Bottled Vintage Port, Duero, Portugal, 2019 | 5 |
| Sanderman, 20-Year-Old tawny Port, Duero, Portugal, NV                 | 8 |

## Brandy, Cognac & Armagnac

|                                                        |     |
|--------------------------------------------------------|-----|
| Courvoisier VS, France, 40%                            | 4.8 |
| Remy Martin VSOP, France, 40%                          | 5   |
| Daniel Bouju, 1er Cru, Selection Special 5 Y.O, France | 6   |
| Daniel Bouju, 1er Cru, EMPEREUR XO, France             | 8   |

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