

## Crustacean

### West Mersea No. 2's Pacific (Rock) Oysters

**Au Natural** - Lemon Wedge & Shallot Vinegar On The Side (Gf,Df)

**Rockfeller** - Grilled With Piquant Herb Butter & Parmesan Gratin

**Bloody Mary** - Lemon Wedge & Smoked Chipotle Granita (Gf, Df)

**Quarter** £7 - **Half** £14 - **Dozen** £24

*with a glass of Chapel Down Brut*

**Quarter** £16 - **Half** £21 - **Dozen** £30

**Wood Roast Giant Gambas** With Chilli, Garlic & Fennel Seeds,  
Served With Dressed Salad Leaves £19 (Gf, Df)

**Wood Roast Lobster** With Chilli, Garlic & Fennel Seeds,  
Served With Dressed Salad Leaves

**Half** £19 - **Whole** £38 (with chips)

**Warm Lobster Salad**, Tomato, Pancetta, New Potatoes & Leaves

**Half** £19 - **Whole** £38

## - Starter -

### Sweet Corn Soup

Chipotle & Lime £6 (V)

With Devonshire Crab (£2 Supplement)

### Salt & Pepper Squid

Fennel Seeds, Green Chilli

Roast Garlic Mayonnaise £8/£14

### Wood Roast Rye Bay Scallops

Seaweed & Miso Kombu Broth £12/£24 (Gf)

### Chicken Liver Pâté

Chapel Down Nectar, Sweet & Sour Red Onion Salad £8

### Moules Marinières

Kentish Cream, Shallots, Garlic & Parsley £8/£16

### Mezze Board

Beetroot Hummus, Smoked Baba Ganoush, Romesco,  
Tzatziki, Feta Cheese, Tabbouleh & Pitta £8/£15 (V)

### Water Melon & Feta Salad

Chorizo, Mint with Vinagre De Jerez £7/£14

## Side Dishes

£3 each

**Dressed Salad Leaves**, with Dijon Vinaigrette (Df,V)

**Sautéed Seasonal Greens** (Gf,V)

**Chips, Rosemary Salt** (Gf,V)

**Buttered New Potatoes** (Gf,Df,V)

**Heirloom Tomato & Shallot Salad** (Gf, V)

## - Main Course -

### Pan-Roast Skate

Tomato, Saffron, Fennel Confit £19 (Gf)

### Whole Lemon Sole

New Potatoes, Capers, Samphire & Brown Butter £22 (Gf)

### Glazed Aubergine

Harissa, Giant Couscous, Grilled Courgette,  
Cumin, Basil Oil & Toasted Almond £14 (V, N)

### Smoked Mackerel

Avocado, Cherry Tomato, Lettuce, Puy Lentil £8/£16

### Tabbouleh Salad

Lemon, Mint, Plum Tomato & Green Onions £7/£14

### Fattoush Salad

Tomato, Cucumber, Mint, Gem Lettuce, White Onions,  
Sumac, Pitta & Zesty Lemon Vinaigrette £7/14 (Df, V)

### Harvey's Ale Battered Local Cod Fillet

Hand Cut Chips, Herby Peas & Lemon Mayonnaise £14 (Df)

### 10oz British Beef 'Bacon Blue' Burger

Roquefort, Bacon, Caramelised Onions, Balsamic Mayonnaise,  
Salad, Gherkin, Brioche Bun & Hand Cut Chips £14

### Roast Rump of Lamb

Anchovy Potato Fondant, Pea & Asparagus  
Balsamic & Mint Dressing £21 (Gf)

## Steaks frites

Supplied by Royal Warrant Holder, Donald Russell Butchers

All Cooked In Our Charcoal Fired Josper Oven

Hand Cut Chips, Roast Cherry Tomato & Onion Rings  
Peppercorn or Béarnaise Sauce

**8oz Onglet Steak** £18

**10oz Ribeye Steak** £24

**18oz Châteaubriand** £55 (To Share)

**25oz Sirloin on the Bone** £46 (To Share)

**Surf n'Turf**

**Half Wood Roast Lobster & 10oz Ribeye Steak** £43

**Whole Lobster & 18oz Châteaubriand (To Share)** £79

**Whole Lobster & 25oz Sirloin on The Bone (To Share)** £75

Please enquire if you have any dietary needs

\*All dishes may contain traces of nuts & gluten

V = suitable for Vegetarians. Gf = Gluten Free\*

N = contains Nuts. Df = Dairy Free

A discretionary 10% service charge will be added to your bill