

## Crustacean

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

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

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

*with a glass of Chapel Down Brut*

**Quarter** £17 - **Half** £23 - **Dozen** £32

**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 (£2.00 supplement)

### Chicken Liver Pâté

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

### Salt & Pepper Squid

Fennel Seeds, Green Chilli & Roast Garlic Mayonnaise £8/£14

### Wood Roast Rye Bay Scallops

Seaweed & Miso Kombu Broth £12/£22 (Gf)

### 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)

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

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

## - Main Course -

### Rye Bay Seafood Stew

Locally Landed Fish, Crevette, Mussels, Scallops,  
Cavolo Nero, Tomato & Saffron Aioli £19 (Df)

### 8oz Cross Rib Steak

Onion Ring, Cherry Tomato & Hand Cut Chips  
Peppercorn or Béarnaise Sauce £16

### Surf n' Turf

Half Wood Roast Lobster & 8oz Cross Rib Steak £34

### Glazed Aubergine

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

### Tabbouleh Salad

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

### Smoked Mackerel

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

### 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

### The George Club Sandwich

Chicken Breast, Bacon, Egg Mayonnaise,  
Salad & Hand Cut Chips £14

## Dessert

### Warm Blueberry Tart

Violet Ice Cream £7

### Chilled Summer Alaska

Chocolate Mousse, Cherry Ice Cream £7

### Assiette of Peach

Meringue, Posset & Sorbet £7

### Summer Fruit Sundae £7.5

### Clotted Cream Panna Cotta

Elderflower Poached Strawberry & Pimm's Syrup £7

### Selection of Ice Creams & Sorbet

with Vanilla Short Bread (£2 per scoop)

### Farmhouse British Cheese Board

Served with Biscuit, Celery, Grapes & Membrillo £9

**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