



While You Wait

Padron Peppers, spiced sea salt (ve, gf) 5.25

Green Olives, chillies, red peppers & sliced mushrooms (ve, gf) 4.95

Warm Olive & Basil Focaccia, goats cheese butter (v) 5.25

 **Colchester Oyster, mignonette or bloody mary dressing (gf) 3.95 / Half Dozen 19** 

*consuming raw oysters may increase your risk of foodborne illness

Tamworth Pork Crackling, rendlesham apple sauce (gf) 5.75

Small Plates

Potted Chicken Liver & Wild Mushroom Pâté, toasts, chutney & baby pickles (gfa) 9.25

Haggis, Neeps & Tatties Croquettes, roasted shallot coulis & wholegrain mustard aioli 8.95

Burrata Mozzarella, heritage tomatoes, grilled courgette, basil & white truffle oil (v, gf) 9.50

Deshelled Mussels in a West Country Cider & Cream Sauce, chargrilled sourdough 9.75

Prawn Cocktail, crinkle cut cucumber, vine tomato, tajin & toasts (gfa) 10.25

Spicy Fried Pheasant, rémoulade sauce & baby pickles 9.50

Sriracha Tempura Fried Greens, sweet chilli dipping sauce (ve) 8.75

Chargrill

226g Rump Steak, a specially prepared, flavoursome cut (gf) 26

340g Sirloin Steak on The Bone, an award-winning cut from our butcher (gf) 31

340g Centre Cut Ribeye Steak, marbled & full of flavour, best served pittsburgh medium-rare (gf) 33

'our rump, sirloin & ribeye steaks are locally reared & dry-aged for a superior flavour, served with dressed watercress & beef dripping chips'

340g Thick Cut Pork Cutlet, nutty romesco sauce, crisp new potatoes, & broccolini (gf) 24

283g Red Leicester Cheeseburger & Fries, dry-cured bacon & veal jus dip 18.50

226g Steak & Fries, prized picanha steak served medium-rare (gf) 20

Meat Liquors • Burgundy & Veal Jus, Peppercorn & Béarnaise (gf) 3.50

Large Plates

Pan-Roasted Fillet of Salmon, asparagus, broad bean & roasted garlic risotto (gf) 24

Cropwell Bishop Caesar Salad, crumbled stilton, croutons, anchovies, soft-boiled egg & bacon (gfa) 14

'add Chargrilled Chicken or blushing picanha steak for £4'

8 Hour Beef Shin Ragu, bucatini pasta, wild mushrooms, wild roquette & pecorino cheese 19

Roasted Vegetable, Basil & Goats Cheese Tart, nutty romesco sauce, wild roquette & potatoes (v, vga) 18

Pan-Roasted Chicken Supreme, mushroom stroganoff & truffle potato dauphinoise 22

Fish & Chips by The Knight, local beer batter, drivers pickled onions & mushy peas 18

Chicken, Leek & Ham Pie, garlic & chive mashed potato, greens & chicken jus 18

Sides Dishes

Roman Fries, pecorino cheese, parsley & black truffle oil (gf, v) 5.25

Emperor Chips, honey, chilli, garlic & black sesame (gf, v) 5.50

Herby New Potatoes, goats cheese butter (gf, v) 4.35

Green Beans, nutty romesco sauce (gf, ve) 4.35

Chargrilled Corn, garlic butter & pecorino cheese (gf, v) 4.95

Wild Roquette Salad, pecorino cheese, sun blushed tomatoes & sticky balsamic (gf, v) 4.35