



Sunday Lunch

Excellent cooking using only fresh ingredients.

But remember, to create a memorable meal takes time, therefore we ask you to be patient.

Starters

Soup of the Day £ 3.95

Gravlax Home marinated salmon £ 5.25

V Garlic Mushrooms Sauté button mushrooms with garlic fresh herbs finished with cream, grilled with Parmesan crust £ 4.25

Chicken Liver Pate A smooth and perfect in house made pate Served with Cumberland sauce £ 4.75

V Deep Fried Brie Crispy fried brie wedges with a cranberry mango chutney £ 4.95

Smoked Chicken with crispy Lettuce Served with a sweet & sour Pickle £ 5.25

6 Oysters from West Mersea £5.75

Smoked salmon with toast £5.50

Seafood Platter for 2

Cray fish tails, Roll mops, Mackerel mouse, 2 oysters, Shell on prawns, Smoked salmon £12.75

Starters or Main Courses

Fresh Mussels Natural

Steamed in white wine, leek, onion & carrots, as a starter ½ kilo served with bread £ 6.25

As a main course 1 kilo served with chips £ 11.00

Calamari, deep-fried with salt & pepper

With a chilli dip served with bread as a starter £5.25, as a main course £10.50 with chips and salad

All our starters are served with French bread with Normal or our Famous Garlic Butter

Main Courses

Roast Beef with All the Trimmings £8.25

Roast Pork with all the trimmings £7.25

Thai Crab Fish cakes Served with a sweet chilli, oyster Sauce £ 10.75

Skate Wing With cappers and a brown white wine butter £12.75

Liver and Bacon Served on mash and a onion red wine sauce £ 9.75

Rib Eye Steak Served with a creamy pepper sauce £12.75

Lamb Shank with a red wine thyme sauce, vegetables on a bed of mash £12.75

Our menu may have traces of nuts

The Angel Between heaven and earth