**A logo for a clothing company

Description automatically generated**

James Hunt Crevettes & Maldon Rock Oysters | 4 each

Champagne & shallot vinegar & saffron aioli

BrownBread Bakery sourdough| 7

Whipped truffle butter

Noccarella Olives | 5

**Express Set Menu**

**2 courses 30 | 3 courses 35**

**Arrival Drink**

Sunset mimosa | Porto tonico | Sloe gin spritz

175ml glass of white, red or rosé

**First Course**

Butternut squash & coconut soup with focaccia croutons

Duck liver parfait, cherry gel, truffle brioche

Smoked mackerel & smoked salmon rillette, crostini

**Main Course**

Slow roast pork belly, morcella, tomato & bean cassoulet, crispy rosti potato

Wild mushroom linguini, cep puree, artichokes, cimi de rapa & chilli

Seared seatrout, pea & mint salsa, mouli fondant, samphire & lobster aioli

**Dessert**

Warm walnut & banana bread, rum chantiliy

Croissant bread & butter pudding, crème anglese

Duo of British cheese, crackers, grapes & house chutney

**Small Plates**

Tempura courgette flower | 12

Truffle honey, salted ricotta

Lemon & cucumber gin cured seatrout | 12

Wasabi creme fraiche, rye, fennel cracker

Proctor’s sausage scotch egg | 11

Wholegrain mustard, watercress

Italian burrata | 14

Hazelnut romesco

Italian salami, prosciutto, coppa | 13

Salted ricotta, rocket leaf

Confit duck & spring onion bonbons | 11

Plum hoisin sauce

**Sandwiches**

Cod goujon & tartare | 14

Salthouse Club | 14

Crab & lemon mayo | 14

**Main Courses**

Lobster and crab fishcake, saffron aioli | 17

Bucatini pasta, butternut squash cimi di rapa, cep & truffle parmesan cream | 19

Beer battered haddock, triple cooked chips, pea purée, warm tartare | 20

28 day dry aged Dedham Vale steak, frites & peppercorn sauce

10oz Sirloin | 32 8oz Flat Iron | 26

Sides | 4

Chunky chips | Italian style salad & salted ricotta | New season potatoes, basil pesto |

Truffle & parmesan chips (+£1) | Summer peas, samphire & confit shallot