

## STARTERS

Leberknödelsuppe  
*calf liver dumplings,  
beef broth, root vegetables*  
£8,50

Spiced potato soup  
*chilli oil, parsley, crispy prawn*  
£8,50

Mangetout salad (V)  
*baby gem, crispy onions,  
mustard dressing*  
£8,50

Trio of beets (V)  
*goat's cheese, balsamic vinaigrette*  
£9,50

Smoked salmon tartare  
*pickled cucumber, lemon gel,  
crispy shallot crumbs*  
£10,50

Confit duck & duck liver terrine  
*brioche, pear chutney, lingonberry*  
£12,50

Black Forest ham  
*marinated kohlrabi, pink peppercorn,  
onion purée, shaved radish*  
£12,50

Yellow fin tuna  
*soy, sesame, ginger, avocado, mango, lime, coriander*  
£14,50

## OYSTERS

Colchester Rocks  
*½ dozen £16,50 / dozen £29,50*

## CAVIAR

30g Siberian caviar £65,00  
*blinis, sour cream*

## TO SHARE

### FESTIVE SPECIAL

**Slow roasted free range goose**  
*braised red cabbage, baked apples,  
potato dumplings, lingonberry,  
spiced orange sauce*

*Serves four to six*  
£160,00 per goose

### Butcher plate

*chicken schnitzel,  
pork knuckle, Leberkäse, Weisswurst,  
Sauerkraut, potato dumpling*

*Serves two*  
£28,50 per person

### Whole Shetland monkfish

*samphire, spinach, green beans,  
crushed thyme & lemon potatoes,  
cherry tomatoes, olive oil coulis*

*Serves two*  
£32,00 per person

### Slow roasted Creedy Carver free range duck

*braised red cabbage,  
broccoli almond chilli, potato dumplings,  
lingonberry, spiced orange sauce*

*Serves two*  
£28,50 per person

### 1500g Native breed grass fed beef tomahawk

*2 sides of your choice  
Lobster Spätz `n` cheese £3,50 supplement  
béarnaise, peppercorn or red wine jus*

*Serves two*  
£39,50 per person

## — MAINS —

Spinach ravioli £18,50 (V)  
*roasted parsnip, carrot purée,  
toasted hazelnuts, brown butter*

Schupfnudeln & young vegetables £19,50 (V)  
*hand rolled potato noodles, celeriac purée, spinach,  
wild mushroom, butter sauce, fresh black truffles*

Hampshire chalk stream trout £23,50  
*balsamic puy lentils, saffron potatoes, butter foam*

Peterhead hake in brick pastry £24,50  
*cauliflower, samphire, orange*

Butcher plate £23,50  
*Kassler pork roast, smoked pork ribs,  
Krakauer sausage, Sauerkraut, potato dumpling*

Thick cut veal Schnitzel £29,50  
*veal striploin, garlic tenderstem broccoli,  
rosemary potatoes, red wine sauce*

Scottish Highland venison £32,00  
*butternut squash, Brussels sprouts,  
chestnut gnocchi, lingonberry*

42 day dry aged native breed grass fed beef rib eye £34,50  
*truffled green beans, béarnaise*

## — SIDES —

Cucumber salad, sour cream, dill £4,50

Mixed leaf salad, honey mustard dressing £4,50

Kale salad, orange, pomegranate, pumpkin seeds,  
balsamic vinaigrette £4,50

Wilted spinach £4,50

Broccoli, almond, chilli £4,50

Triple cooked chips £4,80

Lobster Spätz `n` cheese £8,50

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## DESSERTS

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### **Apple strudel £7,00**

*vanilla sauce*

Tokaji-Aszú 5 Puttonyos, Royal Tokaji, Hungary 2013 (75ml) £13,50

### **Beer & chocolate £8,50**

*beer & dark chocolate cake, chocolate & Black Forest whiskey whipped ganache, compressed pears, popcorn, salted caramel ice cream*

Blaifränkisch blend, Petr Koráb, Moravia, Czech Republic 2015 (75ml) £11,50

### **Christmas pudding parfait £8,50**

*orange cream, gingerbread, orange confit, spiced sponge*

Château Lafon, Sauternes, Bordeaux, France (75ml) £8,50

### **Stollen flambé £11,50**

*cranberry compote, caramelised walnuts, baked apple gel,*

*sea buckthorn ice cream*

Welshriesling blend Beerenauslese, Umathum, Austria (75ml) £12,00

### **Farmhouse cheeses £11,50**

*selection of pasteurised and unpasteurised cheeses,  
apple chutney*

Graham's Tawny Port 10 years, Douro, Portugal (75ml) £9,50

### **Selection of sorbets & ice creams £5,00**

*banana & passion fruit, blood peach sorbet;  
vanilla, chocolate, salted caramel, cinnamon, blueberry cheesecake,*

*sea buckthorn ice cream*

*Choice of 3*