

Winter

This is a sample of the sort of dishes on the menu during winter. Our menu reflects the traditional Mediterranean diet with a strong Italian influence. Each dish contains a combination of carbohydrate, protein and fiber in different forms. All our produce is fresh, seasonal & where possible, locally sourced. Warm bread extra virgin olive oil is served with your meal.

Antipasti

Broccoli, Swiss Chard, Carrot, Artichoke with Warm Anchovy & Nebbiolo Sauce. Speck Ham, Coppa di Parma, Mersea Native Oyster

Starters *from £5 - £6.85*

Celeriac & Black Cabbage Soup, Parmesan Bruschetta
Duck Breast Salad, Radicchio di Treviso, Romesco Sauce
Roast Stuffed Artichokes with Pinenuts, Sultanas, Garlic, Parsley, Smoked Mozzarella
Ugo's Hand Cured Salmon, Beetroot, Mache Leaves, Horseradish
Handmade Pasta Parcels with Fresh Crab, Basil, Tomatoes, Capers, White Wine

Main Course *from £12.85 - £18.50*

Old Spot Pork Belly Rolled & Stuffed with Fennel, Garlic, Rosemary. Baked Swiss Chard in Cream with Hazelnuts
Red Poll Ribeye Steak, Baked Girolle Mushrooms with Potatoes, Sage, Pancetta, Olive Oil, Salsa Verde
Mark's Hall Estate Venison Casserole, Chianti Classico, Swede, Wet Polenta, Thyme
Line Caught Mersea Cod Fillet Roasted with Marjoram & Capers, Chickpeas, Swiss Chard, Tomatoes, Mint
Hand Dived Scottish Scallops, Spinach, Datterini Tomatoes, Chilli, Parsley, Castelluccio Lentils
Handmade Pasta, Chickpeas, Cime di Rape, Rosemary, Red Onion, Aged Ricotta

Pudding *from £5.85 - £7.75*

Pear & Almond Tart, Mascarpone cream
Hazelnut & Espresso Cake, Vin Santo Ice Cream
Baked Cream with Prunes d' Agen in Grappa
Clementine, Raspberry, Blackcurrant & Cassis Sorbets
A Selection of East Anglian Cheeses, Carta di Musica, Chutney