

September 2012

Oysters from Wright Brother's of Borough Market

Colchester Rock

Carlingford

£3.00

French Prestige

Jersey

	½ a dozen	12	13	12	14	
	¾ dozen 1 dozen	17 22	$\frac{18}{24}$	17 22	20 25	
Starte	<u>rs</u>					
Carrot an	d Ginger Soup					£5.00
The Commander Salad; Mizuna Leaf, Lotus Root Crisps, Carrot and Daikon Ribbons, Bok Choi,						0/£10.00 £5.00
Seared Tuna Sashimi, Soy, Shallot and Ginger Dressing						£9.00
1/2 Pint of Prawns, Mary Rose Sauce and Fresh Lemon						£6.00
Greek Tasting board: Tzatziki, Taramasalata, Dolmades, Pita bread, Olives, Soutzouki Sausage						£9.00
Roast Breast of Wood Pigeon, Caramelised Cippolini Onions, Fried Bread Crouton and Port Syrup						£9.25
Spanish Charcuterie Board of: Salchichón, Lomo, Chorizo and Serrano Ham						£12.00
Salt & Pepper Squid, White Bean Hummus and Smoked Paprika						£8.00
Grilled Vegetable and Tomato Terrine with Mozzarella and Rock Salt Crostini						£8.00
Globe Artichoke, Orange and Shaved Parmesan Salad, Mixed Leaves with Mustard Seed Dressing						£7.50
<u>Mains</u>						
Char Gri	lled Argentinean Ri	beye Steak with C	Chimmichuri, Corn on th	ne Cob and Garlic Po	tatoes	£18.00
Commander Burger, Sesame Seeded Brioche Bun, Tomato Relish, Dill Cucumbers, Mixed Leaves, Garlic Mayo, skin on fat Chips (add Cheddar or Smoked Bacon rashers for 2 each)						£11.00
Seared Springbok Medallions, Sweet Potato Pomme Anna, Juniper Berry and Orange Hollandaise						£19.00
Roast Fillet of Silver Mullet, Yellow Pea Pudding with Tarragon Vinaigrette and Sauté Porcini Mushrooms					£16.50	
Pumpkin and Ricotta Ravioli, Beetroot and Balsamic Pesto, Toasted Pumpkin Seeds and Aragula					£15.00	
Slow Brsaised Ox Cheeks with Champ and Honey Glazed Baby Carrots						£17.50
Darne of Hake, Brown Shrimp, Cucumber and Dill Dressing, Celeriac Puree						£15.50
Crispy Duck Leg Confit with Peach and Roquefort Gratin, Buttered Green Beans						£15.00
Baked Stewed Sweet Aubergines, Basil and Tomato Gratin, Polenta and Pangriata						£14.50
Poached Fillets of Plaice, Seared Scallops and Steamed Mussels, Chivé Veloute with Parisienne Potatoes						£17.50
Sides plum ton	nato, red onion and	caper salad / mix	ed seasonal vegetables /	skin on fat chips/ new	v potatoes	£4.00

mixed salad / green leaf salad / buttered green beans / jasmine rice