

Open seven days a week, 365 days a year, Breakfast, Lunch, Afternoon & Dinner

Breakfast/Brunch 7.30am – 11.30am (available 9.30am - midday Saturday and Sunday)

Croissant au Beurre	1.75
Pain au Chocolat	2.20
Toast with Jam/Marmalade	1.95
Fresh Fruit Salad	4.95
Bircher Muesli	5.50
Granola with Banana & Yoghurt	5.50
Organic Porridge, Honey & Cinnamon	4.75

'The English' 8.75

Eggs of your choice (fried, poached or scrambled) with bacon, sausage, baked beans, tomato, black pudding & mushroom

2 Boiled Eggs with So Eggs Benedict with C Loch Fyne Smoked Sa French Toast or Panc Add Pancetta Add Berries	ured Ham almon & Scrambl	00	3.75 7.50 10.50 4.50 1.00 1.00	
'Chash Tea'		Climpson & Sons		
English Breakfast	2.00	Sidamo/Deterra Coffee		
Earl Grey	2.10	Flat White	2.50	
Darjeeling	2.20	Latte	2.50	
Organic 'Fog' Tea	2.20	Cappuccino	2.50	
Gardenia Iced tea	2.20	Filter coffee	2.30	
Peppermint Leaves	2.20	Espresso	2.20	
Chamomile Flowers	2.20	Double Espresso	2.60	
Wild Berries	2.40	Machiatto	2.30	
Organic Mint Spice	2.30	Mocha	3.50	
Elderflower & Ginger	2.40	Hot Chocolate	3.10	
Freshly Squeezed Orange Juice 2.60				

Apple Juice, Tomato Juice, Cranberry Juice 2.60

Please see our Blackboard for daily British Specials

Every Sunday we have a choice of two roasts with all the trimmings

Please ask a server about our children's menu options

Sharing Plate for 2

Sharing Plate for 2	
Bayonne Ham, Parfait of Foie Gras, Caerphilly, Plum Chutney, Boiled Egg,	
Pickled Onion, Cox Apple & Olive Bread	17.50
Sandwiches served with Stealth fries & salad	
Montgomery Cheddar & Pickle (v)	8.00
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Rib Eye Steak & Horseradish	
Chicken & Bacon	8.95
Pacific Prawns, Avocado & Marie Rose	9.00
Salads, Starter or Main	
Green Salad of Watercress, Lollo Biondo, Lamb Lettuce, Lardons &	
Poached Quail Egg	5.95/10.50
Bocconcini, Avocado, Heirloom Tomato with Walnut Dressing	, 7.85/13.70
Roasted Fennel with Thyme, Pine Nuts, Orange Zest, Rocket & Ricotta	7.75/13.50
Roasted Ferner with Highle, Fine Nuts, Orange Zest, Rotket & Ricotta	1.15/15.50
Starters	
Homemade Bread	2.50
Soup of the Day (v)	5.50
Tempura Rare Tuna, Dried Sea Weed, Soy Sauce & Sweet Chilli Mayonnaise	9.95
1/2 Dozen Colchester Rock Oyster, Cabernet Sauvignon, Shallot Vinegar	9.95
New Season English Asparagus with Poached Hens Egg & Hollandaise	
Sauce (v)	8.80
Bayonne Ham with Celeriac Remoulade	9.95
bayonne nam with celenae kemoulade	5.55
Starter or Main	
The Only Running Footman Bouillabaisse with Saffron Aioli & Sourdough	
	9.50/17.75
Deep Fried Courgette & Aubergine Fritters, Rocket, Balsamic & Tomato	
Vinaigrette (v)	6.75/12.50
Spelt Linguine of Seafood, Chilli, Garlic & Wild Fennel	8.75/16.75
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Mains	
Beer Battered Haddock & Stealth Fries, Proper Mushy Peas, Lemon	
& Tartar Sauce	14.20
The Footman Burger, Caramelized Onion, Chilli Jam & Smoked Cheddar	
Cheese	14.25
Char Grilled Longhorn Rib-Eye Steak, Sautéed New Potatoes, Field	
Mushroom, Tomato & Béarnaise Sauce	21.00
	20.95
Roast Loin of Spring Lamb, Peas Lettuce & Bacon	
Roasted Spring Poussin with Pak Choi, Sweet & Sour Sauce	15.50
Footman Homemade Fishcake, Wilted Spinach, Poached Egg & Mustard	
Chive Velouté	13.50
Fillet of Organic Scottish Salmon with Wilted Lettuce, Cucumber & Dill	
Salad, Tomato Dressing	16.95
Pie of the Day	11.75
The of the Day	11.75
Sides	

Minted Jersey Royals

Minted Jersey Royals	4.50
Steamed Tender Stem Broccoli	3.95
Cauliflower Cheese	4.50
Stealth Fries	3.50

Desserts

Should you have any questions regarding the ingredients or the preparation of our dishes, please ask a member of staff, especially if you have any allergies

Classic Raspberry 'Mess' with Vanilla Yoghurt & Honeycomb	6.00
Mango & Lime Parfait with Café Curls	6.00
Chocolate Mocha Tart with Strawberry & Vanilla Ice-Cream	6.25
Rice Pudding with Ginger – Poached Yorkshire Rhubarb	6.25
Selection of Ice-Creams & Sorbets	4.95
Plate of Artisanal British & French Cheeses, Pear Chutney & Pain aux Fruits	
le Notre 7.95 for 3, 11.95 for 5	

Executive Head Chef- Eddie Kouadio A 12.5% discretionary service charge will be added to your bill. VAT included The Meredith Pub Group Ltd uses free range, organic & RSPCA approved produce from sustainable environments, wherever possible. Fine dining room located on first floor, to reserve please visit our web site or call the number below: Free wi-fi, please ask for the code at the bar.