

*2 courses for 60
Includes 90 minutes of free-flowing
gin & tonics, Prosecco and Asahi*

A N T I P A S T I T O S H A R E

House focaccia & olive oil (vg)

Parma ham

Artichokes (vg)

Sundried tomatoes (vg)

Nocellara olives (vg)

M A I N S

Turkish eggs, yoghurt, harissa, sourdough (v)

Fried chicken, buttermilk waffle, ranch dressing, fried egg, slaw

Hash browns, crushed avocado, vegan feta, chimichurri (vg)

Smoked haddock & sweetcorn fritters, poached eggs, lime hollandaise

'Smiths' brunch burger, sausage patty, fried egg, hash brown, burger cheese, HP

Oyster mushroom & black bean tacos, pickled onions, lime (vg)

Steak frites, peppercorn sauce, fried egg, watercress (5 supplement)

Grilled sardines, romesco sauce, panzanella salad

S W E E T S

7 each

Coconut panna cotta, pineapple & mango salsa (vg)

Buttermilk waffle, rum caramel, banana ice cream, chocolate sauce, honeycomb (v)

Tunworth cheese, seasonal chutney, grapes, celery, crackers

F R E S H O Y S T E R S

Colchester Rock oysters 3 each

Choice of garnish:

Tequila granita and lime

Seaweed nam jim dressing

Classic

S I D E S

5 each

Triple cooked chips (vg)

Boston baked beans

Rainbow slaw (vg)

Heritage tomato and pickled shallot salad

*Upgrade your free-flowing drinks to premium options for 20 per person
Includes Espresso Martini, Passion Fruit Martini & Aperol Spritz*

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal).
Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (vg) vegan.*