

Upcoming Events:

May

Showcasing the May Tasting Menu

Wednesday 1st of May

From April, the first Wednesday of every month will be our chance to showcase our Tasting Menu. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

Porchetta - *Pickled Peach, Watercress, Chilli Oil*

Grilled Plums - *Ciabatta, Roquefort, Honey, Black Pepper*

Stinging Nettle Risotto - *Onion, Bhaji*

Salmon - *Ratatouille, Pesto*

Minute Steak - *Salsa Verde, Chips*

Chocolate and Raspberry Torte - *Mascarpone Sorbet*

Dinner and Magic Show with Jake Banfield

Wednesday 22nd of May

Friend of the Restaurant, Jake Banfield will be back on the 22nd of May, this time bringing his London Stage Show. Jake has been with us several times over the last few years performing his table magic as guests have dined with us. This time he's bringing his stage and some bigger and better tricks. Tickets included a 3 course dinner with the magic show commencing around 8:30. Space is limited to give a more intimate feel for the evening, as well as getting as many people involved as possible. Tickets are £45 pp including dinner

Ham Hock Terrine, Piccalilli Mayonnaise

Cray Fish Mac and Cheese, Sriracha

Beetroot and Goat Cheese Salad

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Pork and Nduju Tagliatelle

Salmon, New Potato, Asparagus, Hollandaise

Spiced Aubergine Flat Breads, Pomegranate, Pistachio

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Custard Tart, Rhubarb Sorbet

Chocolate Crème Brûlée

Lemon and Orange Cheesecake

June

Showcasing the June Tasting Menu

Wednesday 5th of June

From April, the first Wednesday of every month will be our chance to showcase our Tasting Menu. 6 courses, 5 savory and 1 sweet selected from the a la carte menu. £39pp (Usually £66) this will be the only menu available for that particular evening (allergies and dietary requirements will be adjusted for). We will of course be asking for your feedback on the dishes!

Panzanella - *Heritage Tomato, Spring Onion, Bread*

Jerk Chicken - *Leek and Bacon Risotto, Sour Cream*

Purple Sprouting Broccoli - *Almonds, Grapes, Jersey Royals*

Plaice - *Prawns, Samphire, Braxted Greens, Butter*

Duck Agnolotti - *Peas a la François*

Piña Colada Parfait - *Pineapple Foam, Rum Pineapple*

Taste of the Sea Wine Evening

Wednesday 19th of June

We will be hosting an evening to celebrate the food and wine of South America. Once again hosted by John Linton from Grape Passions, Witham. We will pair 5 courses from 5 wines from the Region. John will be on hand to talk to you about the wines and to explain why we have paired each wine with each course. There will also be a competition to win your favourite bottle of wine from the evening. £55 Per Person

Menu to be confirmed