



SAMPLE MENU

STARTERS

- Wild nettle soup, smoked haddock, Bantam egg yolk £5.50
Braised gem, Six Bell's cottage cheese, almonds £7
Woodridge muntjac croquette, apple and raisin chutney £7.50
Deville Kentish whitebait, tartare sauce £7
Sea trout, Jersey Royal potato and caper salad, confit lemon £8.50

MAINS

- Sautéed gnocchi, asparagus, wild garlic, quail eggs £13
Ale battered haddock, hand cut chips, mushy peas, tartare £13
Roast whole Leigh-on-Sea plaice, brown shrimp butter, samphire £14.50
Longhorn cheese burger, bacon, hand cut chips £12.50
Braintree spring lamb shepherd's pie, house ale glazed carrots £13
Roast crown and leg of locally shot wood pigeon, garden peas, bacon, oregano £13.50
Blythburgh pork chump, braised spring onions and radish, rhubarb £14.50
35 day aged Longhorn rump steak, pepper sauce, roast bone marrow, hand cut chips £19

SIDES £3

- Pea and broad bean mac 'n' cheese / Braised puy lentils, spinach and bacon
Minted Jersey Royals, spring onions / Hand cut chips, parmesan and rosemary
Spring vegetable and butter leaf salad

PUDDINGS £5

- Baked custard tart, strawberries
Sticky toffee pudding, banoffee ice cream
Warm chocolate brownie, salted peanut butter fudge
Selection of Six Bells ice creams and sorbets

British cheese board, Six Bells biscuits, fruit chutney £8

- Stinking Bishop**, Gloucestershire (cow's milk, soft, pasteurised)
Mrs Bells Blue, Yorkshire (ewe's milk, blue, unpasteurised)
Ragstone, Herefordshire (goats cheese, soft, unpasteurised)
Gorwydd Caerphilly, Wales (firm, cow's milk, unpasteurised)