

the restaurant
bar + grill

VALENTINES A LA CARTE MENU

STARTERS

Isle of Man scallops 11.95
Thermidor sauce

Chicken liver pâté 8.50
Pear & apple chutney

SHARING

Oysters
A dozen freshly shucked Mersea Island Rock or Colchester Rock oysters, Bloody Mary or classic

& Two glasses of Champagne Eugene III Brut NV 125ml
40.00

MAINS

Lemon sole 24.00
House cut chips or salad & a choice of sauce

Chicken schnitzel 16.50
Artisan cheese & pale ale fondue

SHARING

Steak & lobster
Rump steak, aged 28 days (350g) & whole lobster (680g). Served medium with house cut chips, Hollandaise & peppercorn sauce

& Two glasses of Murviedro Fauno 175ml
70.00

DESSERTS

Affogato 6.00
Amaretto, espresso coffee & vanilla ice cream (v) (n)

SHARING

Cheese board
*Colston Bassett Stilton (v), Tunworth, Smoked Lancashire (v)
Water biscuits, quince jelly, red grapes, walnuts (n)*

& Two glasses of Port Krohn Colheita 50ml
20.00

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes. Some dishes may contain unpasteurised cheese. All prices are inclusive of VAT. There is a discretionary 10% service charge.

Mer Valentines 2019

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COCKTAILS

Me & Mrs Jones <i>Hayman's London Dry gin & St Germain elderflower liqueur with Aperol, lemon juice & pink grapefruit</i>	8.25
Friends with Benefits <i>Finlandia vodka with peach, raspberries, passion fruit, lemon & pomegranate juice</i>	9.00
Oscar's Banana Old Fashioned <i>Woodford Reserve Bourbon with banana & Tiki bitters</i>	8.75
Victoria's Secret <i>Cointreau & Edinburgh Gin raspberry liqueur with passion fruit, lime juice, Fever-Tree soda & Unicorn dust</i>	8.00

CHAMPAGNE

	125ml	750ml
Lallier, Grand Cru Grande Reserve Brut, France <i>65% Pinot Noir, 35% Chardonnay. With great complexity & finesse, a citrusy palate delivering ripe, toasty fruit followed by a tasty, elegant finish.</i>	NV 9.75	50.75
Veuve Clicquot Yellow Label Brut, France <i>55% Pinot Noir, 25% Chardonnay, 20% Meunier. Vibrant, biscuity fizz with white fruits & brioche. A stylish modern classic.</i>	NV -	72.75
Dom Perignon, Reserve Brut, France <i>50% Pinot Noir, 50% Chardonnay. The classic ultra premium Champagne named after the legendary monk who 'saw stars' when he first drank Champagne. Rich & full-bodied, this is a true classic.</i>	2006/09 -	153.00

ROSÉ CHAMPAGNE

	125ml	750ml
Lallier, Premier Cru Rosé Brut, France <i>80% Pinot Noir, 20% Chardonnay. Shows fine mousse in the glass & fresh floral aromas, fresh red berries & a crisp citrus finish.</i>	NV 12.00	57.75
Laurent Perrier Rosé Brut, France <i>100% Pinot Noir. A rosé that needs little introduction – famous for its deep pink hue, big bolshy red fruit nose & balanced palate, it's an incredibly moreish fizz.</i>	NV -	89.50

Some of our cocktail ingredients may contain allergens, please flag any allergies at the ordering stage. All wine vintages are subject to availability. Prices are inclusive of VAT. Where wines are sold by the glass, they are also available in measurements of 125ml.