



Nibbles

Fresh colchester oyster pickled cucumber, chive oil	3.5	Tempura colchester oyster yuzu aioli, fresh chilli	3.5
Homemade focaccia cranberry balsamic	4	Arrancini pancetta, smoked Austrian alma cheese, parmesan, chives	4.5
Green olives Amalfi brined olives	4.5	Warm spiced nuts honey, rosemary & thyme	4

The beginning

Chalk stream trout gravlax beetroot & orange, horseradish ice cream, clementine gel, dill, treacle bread	10.5	Charcoal oven baked partridge smoked celeriac purée, xo cognac raisin gel, juniper & thyme jus	10
Tuna carpaccio caper berries, avocado purée, lime zest	11	Chicken liver parfait homemade brioche, poached pear, spiced pear gel, candied ginger	9.5
Crispy squid wasabi mayonnaise, edamame beans	8.5	Thyme choux bun red onion jam, whipped camembert, chestnuts, cranberry purée	9

The middle

Quendon estate venison loin Boulangeres potatoes, cavalo nero, Guinness braised shallot, glazed baby beetroot, mushroom jus	25	Pan fried hake fillet salsify fondant, mussel & Atlantic prawn marinère, sea foam	24
Beetroot risotto torched goats cheese, hazelnut oil, fresh horseradish, parsnip crisp	18	Prawn tortellini ginger, chilli & lemongrass consommé, Thai basil oil, fresh chilli, micro coriander	20
Homemade pie of the day suet pastry, creamy mash, tenderstem, kale, gravy	19	Crispy cod supreme hand cut chips, smashed minty peas, chunky tartare, lemon wedge	17.5
10oz sirloin buttered leeks, brussel sprouts, pancetta, café de Paris butter, terrine chips	30	6oz beef burger melting brie, cranberry jam, candied bacon, shredded lettuce, onion ring, hand cut chips	17

The end

The Tap's sticky toffee pudding vanilla ice cream, caramel sauce	8	Chocolate torte smoked crème fraîche	8
Passion fruit délice chocolate tuile	8	Montagnolo blue cheese baked apple chutney, walnut & fig tartlet	9.5
Ice Cream & sorbet vanilla, chocolate, strawberry, salted caramel, honeycomb or mango & passionfruit ice cream blackcurrant or lemon sorbet	2.5 per scoop	Affogato espresso, vanilla, pistachio or salted caramel ice cream	5

Sides

Crispy brussel sprouts chestnut, pancetta	4.5	Seasonal green vegetables sea salt butter	4
Skin on fries sea salt	3.5	Skin on fries parmesan, truffle, rosemary	4
Terrine chips saffron aioli, parmesan, chives	4.5	Hand cut chips sea salt	4
Mac & cheese	4.5	Pancetta & wild mushroom mac & cheese	5

Please inform us at the point of ordering if you have any dietary requirements or allergies and we will do our utmost to caterer to your needs. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts and milk. All allergen information is available upon request. All food is freshly prepared on site so please be patient with us if it takes a little longer during busier periods. A 12.5% service charge will be added to your bill. All tips, including those paid by card, are shared amongst our staff.



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The middle

Rolled pork belly slow roasted with thyme & rosemary	20	Beer brined chicken supreme brined in Camden Hells lager	19
Roast sirloin of beef 28 day, dry aged, grass fed local beef	21	Filo parcel (v) butternut squash, chestnut mushrooms, kale	18
The Tap's luxury fish pie parmesan crusted creamy mash, seasonal green vegetables	17		

All roasts served with a Yorkshire pudding, roasted potatoes, cauliflower cheese, red cabbage, carrot purée, kale, French beans, peas & a jug of gravy

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Sides

Roast potatoes sea salt	4.5	Hand cut chips sea salt	4.5
Skin on fries sea salt	3.5	Terrine chips saffron aioli, parmesan, chives	4.5
Cauliflower cheese mature cheddar & parmesan	4	Seasonal green vegetables sea salt butter	4

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