

For The Table

SMOKED ALMONDS 4

COMPLIMENTARY BREAD BASKET

with salted butter

MIXED OLIVES 6

CHICKEN GYOZA 12

crispy chilli oil, sesame, spring onion

COLCHESTER PYEFLEET OYSTERS

shallot vinegar

Half dozen 18 | Dozen 34

MEZZE TOWER 35

hummus, tabbouleh, moutabal, falafel, kibbeh, cheese sambousek, fatayer, lamb sambousek, pickles, pitta bread

Serves two

GRILLED ASPARAGUS (VE) 12

wild garlic hummus, hazelnut pesto

Add poached egg 2

BAKED SCOTTISH SCALLOPS 21

parsley, garlic

 Pairs with Chateau d'Esclans Whispering Angel Rosé

CRISPY DUCK SALAD 17

watermelon, cashew nut, radish, hoisin dressing

 Pairs with Valdivieso Valley Selection Merlot

GREEK SALAD (V) 11

feta, cucumber, cherry tomatoes, red onion, olives, peppers, mint

SMOKED SALMON 19

shallots, capers, lemon, horseradish cream

PAN FRIED KING PRAWNS 25

served with garlic and butter sauce

SPICED LENTIL SOUP 7.50

red lentil, cumin, coriander, chilli oil

ATLANTIC PRAWN COCKTAIL 14

buttered toast, Marie Rose sauce, melon, cucumber

SALT AND PEPPER SQUID 14

chipotle mayonnaise

 Pairs with Reign Of Terroir Chenin Blanc, Swartland

RIBEYE STEAK 45

10oz | 280g

 Pairs with Le Versant Syrah D'oc

FILLET STEAK 48

8oz | 225g

TOMAHAWK STEAK 95

38oz | 1.1kg Ideal for two

ARABIC STYLE WHOLE SEA BASS 28

SOUTH COAST DOVER SOLE 70

 Pairs with Journeys End Weather Station Sauvignon Blanc

ARABIC LAMB CUTLETS 30

SAUCES 3.5 béarnaise | green peppercorn | garlic and herb butter

Our meat cuts are all native breeds sourced from Heron's Farm, Colchester and dry-aged for at least 28 days

All dishes are served with grilled pickled oyster mushrooms, cherry tomatoes and shallots

PAD THAI NOODLES (VE) 14

tamarind, peanut, beansprouts

Add Chicken 9 | Prawns 12

HERB ROASTED LAMB RUMP 28

peas, spring cabbage bubble and squeak

 Pairs with Arte De Argento Malbec

CORNISH MONKFISH 30

baked in spices, asparagus, spring onion and new potatoes

WILD MUSHROOM RAVIOLI (V) 22

black truffle, cauliflower pure, beurre noisette and pea shoots

LAMB BIRIYANI 27

served with rice and cucumber raita

PENNE ARRABIATA (VE) 16

tomato sauce, dried red chilli, garlic

Add Chicken 9 | Prawns 12

FARROUJ MESHWI 26

boneless marinated baby chicken, grilled and served with our homemade Arabic garlic sauce

PRAWN LINGUINE 26

bisque, cherry tomato, chilli

TANDOORI BUTTER CHICKEN 24

tandoor oven cooked chicken pieces simmered in creamy tomato sauce with Indian spices

FISH AND CHIPS 21

battered haddock served with chips and mushy peas

 Pairs with Domaine Lafarge Cadireta Chardonnay

BUTTERED SPRING GREENS (V) 5.5

PURPLE SPROUTING BROCCOLI (VE) 6

with almond and chilli

TRUFFLE AND PARMESAN KOFFMANN FRIES 8.5

PAN FRIED JERSEY ROYALS (V) 5

ARABIC RICE (V) 6

KOFFMANN FRIES (VE) 5

ROASTED VEGETABLES 5

FATTOUSH SALAD (VE) 5

(V) Vegetarian (VE) Vegan



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifftrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. All wine matching serves are 125ml. A discretionary 12.5% service charge will be added to your bill.

SCAN TO VIEW A MENU WITH CALORIES





PARLAY