

# Blackboard Seasonal Specials



## Starters (from £5.95)

Homemade crab cake with lime, chilli and coriander served with a spicy mayo dip  
Terrine of very locally sourced rabbit, venison and pigeon wrapped in smoked streaky bacon and served with homemade beetroot relish and warm toast  
New seasons first asparagus, locally grown, served with deep-fried poached egg and chive hollandaise  
Square and Compasses classic lightly spiced prawn and crab cocktail, brown bread and butter

## Main Courses (from £13.95)

Braises local beef cheeks in red wine with root vegetables and thyme roasted potatoes  
Fresh Essex coast wing of skate with lemon parsley butter, new potatoes and seasonal vegetables  
Char-grilled 28 day hung local sirloin steak with celeriac dauphinoise, wild mushroom, baby onion and smoked bacon sauce  
Whole braised very local partridge cooked in cider with smoked bacon and garlic served with juniper red cabbage and spring onion mashed potato  
Homemade wild mushroom and chestnut tart with fresh watercress

## Homemade Puddings (from 5.95)

Vanilla panna cotta served with orange and almond sauce and red wine poached pear  
Traditional spotted dick served with warm homemade custard  
Lemon and lime zesty cheesecake served with homemade lemon curd sauce  
Rich chocolate and orange torte with vanilla ice cream  
A choice of three wonderful farmhouse cheeses served with celery, Che's homemade chutney and a selection of biscuits

*Please note:*

*Our blackboard menu is subject to change to make the most of local seasonal produce.  
Dishes specified on this sample menu may not be available on the day of your visit*

***We believe that freshly cooked food tastes better!***

All of our food is freshly prepared using locally sourced produce where possible. Dishes are cooked to order, in real time, by a small team so when we are busy there could be an unavoidable delay. We would appreciate your understanding – if you are in a hurry, please let us know and we will do our best to speed things along.

Our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all of the ingredients. If you do have a food allergy, intolerance or specific dietary requirement, please speak to a member of staff. Some dishes contain nuts and fish may have small bones. Game dishes may contain shot.

Any Gratuities are entirely at your discretion and will be shared equally amongst all staff