

# The Terrace

## Light Lunch Menu

### Snacks

Stuffed halidiki olives	£4
Jumbo caper berries	£4
Spiced cashew nuts	£4
Sea salt Focaccia, balsamic, olive oil	£4
Hand-cooked crisps	£2

### Small Plates - *To share, or maybe not....*

Devon crab, cucumber, shiso mayonnaise, king prawn	£10
Grilled King prawns, plum tomatoes, smoked paprika butter	£12
Charentais melon, prosciutto, Castel Franco, white balsamic	£9
Roasted Jerusalem artichokes, hazelnut and sage (VG)	£7
Crispy fishcake, tartar sauce, fennel, Granny Smith apple	£8
Kohlrabi, watercress, yoghurt, black pepper, parsley (V)	£6
Warm spring onions, wild garlic & pumpkin seed pesto (VG)	£7
Smoked aubergine, tahini, olive oil, lemon (V)	£8
Grilled Shetland squid, Spring slaw, chilli jam	£12
Chargrilled cornfed chicken satay, peanut sauce, cucumber	£9
Spiced lamb koftas, pickled cabbage, mint yoghurt	£9
Hand-cut chips, tamarind ketchup	£5

### Bigger Plates

Chilled Colchester oysters (12) served with traditional accompaniments	£32
Chargrilled Blue barn farm rib eye steak, chimichurri, parsnip crisps	£25
Oven baked whole gilt head bream, confit lemon, fennel, salsa verdi	£19
1 kg pot of Shetland mussels, Aspalls cider, crème fraiche, chives	£15

### To Finish

Lemon posset, poached rhubarb, shortbread	£7
Dark chocolatey delice, sea salt caramel, hazenuts	£8
Blood orange gin and tonic sorbet	£9

If you suffer from a food allergy or intolerance, please let us know when ordering.  
Every care is taken to avoid cross contamination; however we work in a kitchen that processes allergenic ingredients & doesn't have a specific allergen free zone or separate equipment.

Allergen data is held on each dish ingredients, please ask us if you require any more details.  
A 10% Service Charge will automatically be added to your bill, please speak to our team if you wish to query this.