

# The Terrace

## Menu

### Snacks

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| Stuffed Halkidiki 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....*

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| 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, rosemary & orange (VG) | £7  |
| Crispy fishcake, warm 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)                 | £7  |
| 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

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| Chilled Colchester oysters (12) served with traditional accompaniments     | £32 |
| Chargrilled Blue Barn farm rib eye steak, chimichurri, pickled onion rings | £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

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| Lemon posset, poached rhubarb, shortbread           | £7 |
| Dark chocolatey delice, sea salt caramel, hazelnuts | £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.