Starters

Bread and olives 4.50 Garlic bread 3.00 Edamame pods 4.90

♦ New England clam chowder 6.90 Today's homemade soup 5.00

Chilled Colchester oysters: five 8.50 or 2.00 each*

Grilled Portobello mushrooms, melted Taleggio cheese, toasted garlic bread 5.90

Steak tartare seasoned, topped with raw quails egg served with rustic char grilled bread 6.70

Mini Maryland crab cakes pan fried, served with mango salsa 7.90*

Camembert baked in the box, spiced plum chutney, toasted walnut and raisin bread (to share) 10.50*

♦ The Cabin char-grilled skewer of tiger prawns, beef, peppers & chorizo, chilli jam 6.70

Char grilled blackened king prawns, Creole honey mustard dipping sauce 7.90*

Crispy fried calamari rings served with homemade tartar sauce 6.50

Steamed mussels tossed in white wine, garlic, parsley and cream 6.70

Stacked sweet and sour baby back ribs 6.70

Cabin Mains

Pot of steamed mussels tossed in white wine, garlic, parsley and cream served with fries 12.95

Pan fried blackened salmon fillet, char grilled vegetables, sautéed potatoes 14.00

Char-grilled whole sea bass, marinated roasted fennel with olive oil, new potatoes, rocket & pesto 15.00

Lobster & prawn linguini, fresh chilli & garlic, light cream, white wine and parsley 18.95*

Seafood Feast - ½ lobster, steamed mussels, char grilled prawns, crab claw, grilled corn, garlic sauce 24.00*

Lemon & honey-glazed half chicken, slow roasted with char-grilled corn and fries 13.50

Beef Rib pie served with choice of creamy mash potato or chunky chips 11.90

Roasted butternut squash salad with quinoa, feta, spinach, green beans & pomegranate dressing 10.95

Parmigiana, baked aubergine layered with Parmesan and rich tomato sauce 11.50

Classic char-grilled chicken Caesar salad, croutons, poached egg, anchovies & pancetta 12.50

♦ The Wagyu beef burger home-made, tomato relish & fries 14.90

Cabin burger, prime beef, cheddar cheese, bacon, tomato relish & fries 10.95

♦ **BBQ Ribs** Slow-roasted & covered in maple BBQ sauce, served with chunky chips or fries

Beef Ribs 16.50* Baby Back Pork Ribs 13.50

Steaks from the Grill…

All our steaks are aged for a minimum of 28 days, larger sizes available, please ask!

All steaks come with a choice of old fashioned chips, fries, creamy mash potato or salad

Scottish Sirloin steak	8oz/ 12oz*	15.95 / 21.50
Scottish Rump steak	8oz/ 12oz*	13.50 / 17.90
♦ West Country Cote de Bôeuf (on the bone)	12oz*	18.90
Yorkshire Fillet steak	7oz*	20.50
Wagyu Sirloin steak, Chile	7oz*	27.00

Sauces: Béarnaise, Green peppercorn, Garlic and herb butter- all 1.50

Surf 'n' turf deluxe

Choose your steak & add flamed tiger prawns 5.90 or ½ lobster 12.50

served with Béarnaise sauce

Side orders: ½ Caesar Salad 4.50, Garlic green beans, Rocket & Parmesan salad 3.95

Tomato & onion salad, Char-grilled mushroom skewer, Mash potato, Chunky chips, Fries 3.25

Cabin favourites ♦ . Some dishes may contain nuts. A discretionary service charge of 12.5% will be added to your bill.