

# THE BRITANNIA

## Menu

### SHARPENERS

GLASS OF CHAMPAGNE 8.95  
J de Telmont Grande Réserve Brut NV

CONTESSA 6.95  
Aperol, Vermouth, Gin

OLD FASHIONED 7.95  
Rye whiskey, orange bitters

### MERSEA OYSTERS

*Our AA Rock oysters are exclusively from Colchester Oysters in Mersea, In order to guarantee their absolute best we keep a limited supply so please feel free to reserve before your visit*

#### ON THE HALF SHELL

Lemon and shallot Vinaigrette  
**Trio / ½ doz / Dozen**  
**9.95 / 17.95 / 29.95**

#### DEEP FRIED

Raw oyster Mayo  
**Trio / ½ doz / Dozen**  
**11.95 / 19.95 / 33.95**

#### CHILI, GINGER AND SOY

mirin, spring onion  
**Trio / ½ doz / Dozen**  
**9.95 / 17.95 / 29.95**

CRAB SOUFFLE 8.95  
Twice baked,  
Parmesan  
Shellfish bisque,

DUCK AND PISTACHIO  
TERRINE 8.80  
Pickled vegetables,  
Homemade brioche,  
Whipped butter

BEETROOT & GOATS  
CHEESE SALAD 7.95  
Chicory, walnuts, toasted  
seeds, garlic croutons

HAND CHOPPED FILLET  
STEAK TARTARE 12.50  
Cornichons and capers,  
organic egg yolk, toast

ORKNEY SCALLOPS 11.95  
Crispy pork belly,  
matchstick Granny  
smiths, cauliflower puree

SPINACH AND RICOTTA  
GNOCCHI 7.95  
Fresh tomato and basil  
sauce

### SET MENU

2 COURSES 19.95 / 3 COURSES 24.95

#### STARTERS

CRAB SOUFFLE  
HAM HOCK MOSAIC TERRINE  
BEETROOT AND GOATS CHEESE SALAD

#### MAIN COURSES

FREE RANGE CHICKEN BREAST  
JERUSALEM ARTICHOKE RISOTTO  
PAN ROAST HAKE

#### PUDDINGS

APPLE AND PEAR CRUMBLE  
BREAD & BUTTER PUDDING  
SALTED CARAMEL AND HAZELNUT TART

PAN ROAST  
SOUTH COAST HAKE 16.80  
Rosemary roast potatoes,  
purple sprouting broccoli,  
Buerre Blanc

SALT MARSH LAMB  
RUMP 18.80  
Dauphinoise potatoes,  
Winter greens, Port sauce

FREE RANGE CHICKEN  
BREAST 14.80  
Sautéed potatoes,  
pancetta & peas, porcini  
sauce

SEAFOOD PIE 15.95  
Smoked haddock,  
prawns, cod, mussels  
Mash top, Greens

JERUSALEM ARTICHOKE  
RISOTTO 14.90  
Crispy artichokes

DAY BOAT FISH AND  
CHIPS 14.80  
Mushy peas, tartare

PORCINI MUSHROOM  
SPAGHETTI 16.80  
Truffle cream sauce

### STEAKS

All steaks served with hand cut chips, butter lettuce salad, peppercorn sauce or bone marrow butter

ABERDEEN ANGUS  
SIRLOIN 25.95  
Pan roasted with butter,  
fresh thyme and garlic

35 DAY AGED RIB EYE  
29.95 Heritage breed, dry  
aged and grass fed from  
Lake District Farmers

44 oz TOMAHAWK  
59.95 (Serves Two)  
Roasted Bone on. Please  
allow 45 minutes

18 oz CHATEAUBRIAND  
59.95 (Serves two)  
Tender Fillet steak, roasted  
whole and served sliced

### SIDE DISHES 3.95

Butter lettuce red onion salad, hand cut chips, seasonal greens, tomato red onion salad, Dauphinoise potatoes

**Service not included. A discretionary service charge of 12.5% will be added to parties of six or more**

**Free WIFI: TNCAPF1919D: CODE: 725C1F933F**