



# THE BILDESTON CROWN

## Snacks

Gordal olives £5 | Goats cheese doughnut, beetroot sugar £7  
6 Mersea Island native oysters £16 | Lobster roll, dill mayo, caviar £11

## Starters

Spiced tomato & basil consommé, heritage tomatoes, mozzarella, basil oil £9  
Kohlrabi & courgettes salad, goats curd, pumpkin seeds granola £10  
Grilled mackerel, smashed peas, mint, sourdough £10  
Gin cured salmon, beetroot pickled quail egg, cucumber, caper salad,  
horseradish crème fraiche £12  
Ham hock & balsamic onion terrine, piccalilli, toasted sourdough £10

## To Follow

Roast Sirloin Red Poll beef, Yorkshire pudding & seasonal vegetables £25  
Slow braised lamb navarin, Jersey royals, asparagus £22  
Pan fried hake, buttered English lettuce, pea, mint, saffron potatoes £22  
Mauldons beer battered haddock, peas, tartare, fries £18  
Pan fried paneer, roasted beetroot, asparagus, sugar snap peas, watercress, walnuts £19

Sides: Cauliflower cheese to share £5  
Fries £5

## To Finish

Chocolate delice, chocolate sand, honeycomb, milk ice cream £9  
Iced nougat parfait, apricot, pistachio coulis, chocolate tuille £9  
Cinamon churros with dulce de leche £9  
Warm croissant & apricot pudding, white chocolate anglaise £9  
Selection of British cheeses with homemade chutney, apple, celery & biscuits £10

**Coffee or tea from £3.50 or with a sweetie jar £8.00**

Any allergens, please check with the manager on duty and the chef will advise. A discretionary service charge of 12.5% is added to tables of 6 and over. Where possible, we use produce from Nedging Hall Estate and beer from Mauldons brewery. Please speak to our staff to find out more