

OLMECA TEQUILA MARGARITAS £8.50 each / Free Flow Margarita £25pp *

Mexican Molly, Jalapeno & Kiwi

Peated Down, Lemon & Meade

My Little Pink Flower, Elderflower, Grapefruit & Honey

BRUNCH

Bentley's Bread & Cultured In-house Butter 2.50

Banana Pancake, Blueberry, Walnut & maple syrup (Vegan) 9.00

Chilli Crab Muffin 10.50

Warm Soda Bread, Smashed Avo & Poached Eggs 11.50

Clarence Court Eggs Benny, Bacon Fat Hollandaise 13.50

RAW

Colchester Rock Oysters(pp) 2.95

Hereford Beef Tartare, Oyster Cream & Seaweed 10.75

Yellowfin Tuna Tartare, Yuzu, Lychee & Mint 14.00

Gurnard Tartare, Barry's Tea Pickle & Cured Lettuce 9.25

SMALL PLATES

Crispy Mangalitza, Durrus, Pickled Onions & Smoked Tomato 9.25

Monty Hock on Toast, Chimichurri & Pickled Shallot 12.50

Fire Oven Squid, Chorizo, W/Mussel & Parsley Broth 15.50

LARGE PLATES

Tipperary Hereford Prime Sirloin, Beef Tongue, Caper & Smoked Butter 32.50

BBQ Maple Glazed Hannan Pit Pork & Chips 16.50

Wood Fire Baked Crab Mac, Aged Parmesan & Marjoram 32.00

Fire Roast Brill, Heirloom Tomatoes, Mussels, Anchoiade & Gremolata 32.50

800Gr Irish Beef Rib (To Share), Smoked Bone Marrow & Stout Pickles 85.00

SIDES

Mash, Smoked Butter & Bone Marrow Crumb / **Chips** 5.00

Glazed Carrots & Cumin 6.50

Bitter Leaves & Shallot 5.00

* 90min Free flow Margarita, only includes our 3 choices of Olmea Margaritas. Please advise your server of any dietaries or allergies. Our butter and cheese is made from raw milk. A discretionary service charge of 12.5% will be added to your bill.