

The Noble Goose

NIBBLES

Sourdough, Whipped Flavoured Butter

4

Baked by Ovi Horhat, Colchester

Arancini (x2)

4

Black garlic emulsion

Buffalo Fried Oysters, Ranch Dressing

12

Richard Haywards rock oysters from Mersea Island

STARTERS

Home Cured Salmon, Baby Beetroot, Elderflower Vinegar, Crème Fraiche GF

12

Salmon from Loch Duartt, Scotland

Lamb Kebab, Baba Ganoush, Pico de Gallo

12

Lamb from Alan & Roy Barrow, Brook Street Farm, Halstead

BBQ Octopus, XO Sauce, Sweet & Sour Drill Dressing, Fennel

12

Octopus from South Coast of Brixham

Oyster Mushroom Skewer, Miso, Chilli, Sesame

10

Oyster mushrooms from Sporadic Farm, Langham

Pork Belly, AJO Blanco Sauce, Fennel, Apple, Nduja

10

Large white, Lewis Craig, Fitzjohns Farm, Halstead



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MAINS

Truffled Pea Tortellini, Burrata, Mint, Smoked Nasturtium Pesto	17
Whole Lemon Sole, Nori Butter, Confit Lemon, Mussels GF Lemon Sole, from the Coast of Cornwall, Caught on Boat Nicola Anne	24
Wild Sea Bass, Sea Vegetables, Beurre Blanc Sauce, Caviar GF Sea Bass, from Mersea Island, Caught on Boat Yvonne Anne HH188	24
50 Day Aged Beef Sirloin, Broccoli, Crispy Anchovies, Red Wine Jus South Devon Sirlon from Bill Hadley, Home Farm, Colne Engaine	26
Lamb Cannon, Courgette, Basil, Homemade Ricotta, BBQ Baby Leeks, Olives Lamb from Alan & Roy Barrow, Brook Street Farm, Halstead	21
7oz Fillet Steak, Oyster Mushroom Skewer, Red Wine Jus or Café De Paris Butter Hereford Fillet from Adam Whitehead, Lyons Hall Farm, Gosfield	28
28oz Prime Rib To Share, Oyster Mushroom Skewer, Red Wine Jus or Café De Paris Butter Hereford Ribeye from Adam Whitehead, Lyons Hall Farm, Gosfield	65

SIDES

Ardleigh Asparagus, Satay Sauce GF	6
Smashed Cucumber, Pickled Watermelon, Miso Dressing GF	6
Buttered Jersey Royals GF	6
Beef Fat Potato Pavé	6
English Honey Roasted Carrot, Dukkha GF	6

