

The Noble Goose

NIBBLES

Sourdough, Whipped Flavoured Butter

Baked By Ovi Horhat, Colchester

4

Arancini (x2)

Black Garlic Emulsion

4

Buffalo Fried Oysters, Ranch Dressing

Richard Haywards Rock Oysters from Mersea Island

12

STARTERS

Beetroot Cured Salmon, Rhubarb, Elderflower Vinegar, Crème Fraiche ^{GF}

Salmon from Loch Duartt, Scotland

12

Lamb Sweetbreads, Café De Paris Butter, Rosti, Frisee Salad

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

11

Whipped Cods Roe, Asparagus, Rye Crouton, Furikake

Cod from the Coast of Peterhead & Asparagus from Ardleigh

11

Oyster Mushroom Skewer, Miso, Chilli, Sesame

10

Beef Carpaccio, Cherry Tomato, Red Pepper, Parmesan ^{GF}

Beef from Adam Whitehead, Lyons Hall Farm, Gosfield

14



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MAINS

Truffled Pea Tortellini, Burrata, Mint, Smoked Nasturtium Pesto	20
Stuffed Cod, Mussels, Spinach, Nori Butter Sauce, Lemon ^{GF} Cod from the Coast of Peterhead	23
Sea Bass, Sea Vegetables, Beurre Blanc Sauce, Caviar ^{GF} Sea Bass from Mersea Island, Caught on Boat Yvonne Anne HH118	25
50 Day Aged Beef Sirloin, Broccoli, Crispy Anchovies, Red Wine Jus South Devon Sirlon from Bill Hadley, Home Farm, Colne Engaine	26
Lamb Cannon, Kofta, Cauliflower Cous Cous, Golden Rasin Lamb from Alan & Roy Barrow, Brook Street Farm, Halstead	23
7oz Fillet Steak, Oyster Mushroom Skewer, Red Wine Jus or Café De Paris Butter, Hereford Fillet from Adam Whitehead, Lyons Hall Farm, Gosfield	28
10oz Ribeye Steak, Oyster Mushroom Skewer, Red Wine Jus or Café De Paris Butter, Hereford Fillet from Adam Whitehead, Lyons Hall Farm, Gosfield	28

SIDES

Ardleigh Asparagus, Nori Butter ^{GF}	6
Heritage Tomato, Smoked Nasturtium Pesto ^{GF}	6
Jersey Royals, Wild Garlic ^{GF}	6
Beef Fat Potato Pave	6
English Honey Roasted Carrot, Dukkha ^{GF}	6

