

The Noble Goose

NIBBLES

Sourdough, Whipped Flavoured Butter	5
Baked by Ovi Horhat, Colchester	
Truffle Lasagne Bites, Tomato & Chive	5
Buffalo Fried Oysters, Ranch Dressing	12
Richard Haywards Rock Oysters From Mersea Island	

STARTERS

Pastrami Salmon, Horseradish, Local Baby Beetroot GF	12
Salmon From Loch Duartt, Scotland	
Lamb Terrine, Apricot, Garlic Yoghurt, Raddicio GF	12
Lamb From Alan & Roy Barrow, Brook Street Farm, Halstead	
Mackerel, Gooseberry Ketchup, Fennel, Grapefruit, Kale GF	11
Mackerel From The East Coast Of Mersea Island	
Herritage Tomato Carpaccio, Smoked Pesto, Baby Radish GF	10
Isle of Wight Tomatoes	
Tempura Courgette Flower, Ricotta, Courgette, Basil Veloute, Ederflower	11



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MAINS

Mushroom & Cream Cheese Agnolotti, Almond, Swiss Chard, Dashi	23
Pan fried Plaice, Nduja Butter Sauce, Sweet Corn, Peppers, Lime Plaice, From Mersea Island	23
Wild Bass Fillet, Pea Veloute, Essex Peas, Pancetta, Fishcake Seabass, From Mersea Island	25
50 Day Aged Beef Sirloin, Roasted Shallot, Beef Fat Crumb, Bone Marrow Jus South Devon Sirlion From Bill Hadley, Home Farm, Colne Engaine	28
Iberico Pork Chop, Spiced Carrot, Carrot Top Pesto, Chard, Chicken Fat Crumb Iberico Pork, from Brett Granham	23
Butter Poached Sutton Hoo Chicken Breast, Polenta, BBQ Tenderstem Broccoli, Jus Sutton Hoo Chicken From Belinda Nash, Woodbridge	23
600g Chateaubriand, Oyster Mushroom Skewer, Black Garlic Emulsion, Red Wine Jus or Chimichurri	65
Hereford Porterhouse from Adam Whitehead, Lyons Hall Farm, Gosfield	

SIDES

Ardleigh Green Beans, Parmesan, Garlic	5
Smashed Cucumber, Pickled Watermelon, Miso Dressing GF	5
Buttered Local New Potatoes GF	5
Beef Fat Potato Pavé	5
Roasted Courgette, Tahini Yogurt GF	5





Desserts

Chocolate Cremeux, Cherry Sorbet, Cocoa Nib	GF	14
Lemon Meringue, Raspberries, Fig Leaf Ice Cream		12
White Chocolate & Yoghurt Mousse, Strawberry Sorbet, Basil, Sesame	GF	12
Banana Mille-Feuille, Dulce de Leche, Caramelised Peanuts		12
The Noble Cheeseboard		15

HOT DRINKS

Tea - Breakfast, Earl Grey, Mint, Green, Red Berry	3
Espresso	3
Double Espresso	4
Americano	3.5
Cappuccino	4
Latte	4
Flat White	4
Hot Chocolate	4
Liqueur Coffee - Irish, Calypso, Baileys, French	7

PORT & DESSERT WINE

Moelleux, Chateau des Valentons Canteloup, Bordeaux, France Golden yellow, with honey on the nose. This is perfect alongside anything sweet	50ml 5.5 45
Recioto Della Valpolicella Classico, Lenotti, Italy (500ml) A red dessert wine bursting with cherry, fig and chocolate	50ml 8 68
Messias Tawny Port, Portugal (VG) Notes of raisin and roasted nuts, this leaves jammy red fruits on the palate for a substantial finish	50ml 6 50
Messias Colheita 2007 Port, Portugal (VG) A golden red colour with ripe fruit and spice throughout for a protracted finish	50ml 8.5 70

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements. GF- Gluten Free