

Cocktails

- Aperol Spritz** 9
prosecco, aperol, club soda
- Bellini** 9
prosecco & peach purée
- Raspberry Mimosa** 11
champagne & chambord (Raspberry Liqueur)
- Mimosa** 11
champagne & fresh orange juice
- Blood & Sand** 9
whisky, sweet vermouth, cherry liqueur, orange juice
- Old Fashioned** 11
woodford reserve, bitters, muddled sugar
- Whiskey Fix** 9
whiskey, strawberry puree, sugar syrup, tonic water
- Espresso Martini** 9
vodka, kahlua, espresso



Starters

& small plates, soups

- Soup Of The Day** 8
soup is often thought of as comfort dish for cold weather, "Soup of the Day" showcases how diverse soups can be.
- Seared Scallops** 15
award-winning scallops, from James Knight of Mayfair. served in their shells for extra wow-factor and drizzled with a lemon, basil & chilli brown butter
- Crab Cake** 11
how to improve the famous Amici crab cake? we give it a go by adding a slight Parisian twist you will love it
- Burrata Salad (v)** 11
mozzarella's creamier, more decadent cousin, mouthwatering salad of cherry tomatoes, fresh basil & walnut pesto
- Antipasto Misto** 11
selection brings together the best of cured meats: Prosciutto Crudo, Milano Salami, Coppa cheese, olives & a tomato bruschetta
- Charred Hispi Cabbage (v)** 11 *New*
celeriac, porcini puree & truffle oil

House Special



New

Pesce - fish & seafood

House Special

- Classic Spicy Cioppino** 24
this is an authentic recipe that originated in the 1800s with Italian fishermen who settled in San Francisco, California. scallops, king prawns, clams, mussels, crab & fish of the day all in a tomato, onions, fennel, sweet pepper broth served with a garlicky sautéed kale & sourdough bread
- Roast Cod & Winter Ratatouille** 17 *New*
a lovely Winter warmer, as the subtle flavour of the roasted cod is well balanced with a bed of earthy root vegetables; swedes, parsnips, carrots, beetroot and butternut squash. A rich lemon beurre blanc is the perfect finish.



New



Meat

- Premium Rib Eye Steak** 19.9
individually selected from the prime rib, our boneless rib eye steaks are tender, well-marbled, with a full, robust beef flavor. served with home made onion rings with peppercorn sauce +1.5
- Crispy Slow-Roasted Pork Belly** 17
crisp & crunchy crackling a real treat. served with winter ratatouille & pan jus



Pasta

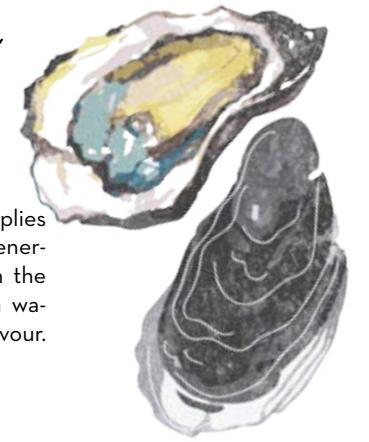


- Linguine Seafood** 17
fresh clams, mussels, prawns, tomatoes, a touch of chilli, garlic & olive oil
- Linguine Crab** 17
fennel, cherry tomatoes & chilli, just delicious
- Linguine Burrata & Italian Sausage** 18
in a spicy tomato sauce
- Tagliatelle Alla Bolognese** 12.5
ragù served over silken egg tagliatelle
- Foraged & Porcini Mushroom Risotto** 14 *New*
as Italian as you can get, simply flavoured with wild & Porcini mushrooms, white wine, butter & parmesan cheese with chicken 16



New

Raw Bar



Haward Family Cultivating Oysters Since 1732

the award winning mersea oysters. richard supplies some of the finest oysters in the world. for eight generations they have been cultivating mersea oysters in the river blackwater, purifying them with that same sea water, giving them their unique and remarkable flavour.

"just like kissing the sea on the lips"

Oysters With Spicy Chorizo

this is delicious based on the Bordeaux Christmas custom of eating oysters with a spicy sausage, the contrast in taste sensations "hot and cold, salty and peppery" is very exciting. served with mignonette sauce, spicy chorizo and fiery tobasco.

- 3 Mersea Rock Oysters 9 6 Mersea Rock Oysters 17
- 12 Mersea Rock Oysters 33 6 Oysters & a bottle house Champagne 55

Grilled Oyster Rockefeller probably the most popular oyster dish

- 3 Mersea Rock Oysters 12 6 Mersea Rock Oysters 24

Grilled Oyster With Spicy Tarragon Or Chilli Butter

- 3 Mersea Rock Oysters 12 6 Mersea Rock Oysters 24

Tempura Oysters, Wasabi Sauce

- 3 Mersea Rock Oysters 14 6 Mersea Rock Oysters 28

Oyster Sundays

Raw Oysters £2 each

Sides

- Chunky Triple-Cooked Chips (vg)** 4.5
rosemary or garlic salted.
- Sweet Potato Fries (vg)** 5
with wasabi mayo
- Carrots & Parsnips (v)** 4
butter & thyme
- Charred Hispi Cabbage** 5
- Trio Of Broccoli (v)** 7
friarielli, tenderstem & calabrese
- Mixed Salad (vg)** 4
garden greens, tomato & cucumber
- Cherry Tomatoes & Red Onion Salad** 5
basil, extra virgin olive oil

service: your generosity is a direct reward for our team who have made your experience extra special.

if you have a food allergy, intolerance or sensitivity, please let your server know before you order. they will be able to suggest the best dishes for you our dishes are prepared in areas where allergenic ingredients are present. we cannot guarantee our dishes are 100% free of these ingredients.

Bruschetta & breads

- Tomatos, Garlic & Herbs (v)** 6.5
the sweet & juicy chopped cherry tomato mixture is combined with savory aromatics, basil leaves, galric & extra virgin olive oil

- Goats Cheese & Roasted Peppers** 7
ultimate appetizer! combining marinated sweet peppers & goat cheese. a flavor experience you won't soon forget

- Bruschetta Smoked Salmon** 8.5 *New*
goat cheese, topped with smoked salmon, & cherry tomatos outstanding!

- Marinated Mix Olives (vg)** 5.5
garlic, pomegranate molasses & walnuts

- Garlic Bread (v)** 5.5
freshly baked to order
rosemary & Maldon salt

- Garlic Bread With Cheese (v)** 6
freshly baked to order with
rosemary, Maldon salt & fior di latte cheese

Pizza/Calzone

pizza rossa tomato sauce, fior di latte, basil

Margherita (v)	10
fior di latte, fresh basil	
Napoli	10
anchovies, black olives	
Diavola	12
salami piccante & chilli flakes	
Di Capra (v)	12
goat cheese, red peppers & onions	
Ortolana (v)	12
aubergine, zucchini, peppers, mushroom	
Ragu Bolognese	12
bolognese ragu on a pizza	

Prosciutto Cotto e Funghi	13
ham & mushrooms	
Calzone Classico	13
ham, salami milano, ricotta cheese	
Capricciosa	13
ham, mushroom, artichoke, black olives	
Meat Lover	16
chicken, beef, ham, pepperoni & jalapeno	
Burratina	18
parma ham, burrata &, rocket	

pizza bianca, fior di latte, fresh basil

Formaggio Blue (v)	13
gorgonzola, rocket & walnuts	
New Smoked Salmon & Goat Cheese	15
so cheesy and full of healthy goodness	
Ramson Pesto (v)	14
wild garlic & roasted mushrooms	

Italia (v)	17
parma ham, parmesan, rocket	
Funghi e Crema di Tartufo (v)	18
porcini, enhanced with summer truffle	
Carrettiera, Friarielli & Italian Sausage	18
there's a famous Campanian saying that says "A sasicc è a mort re friariell," combination of friariell & fresh Italian sausage is unmatched.	



Create your own

Choose Your Base	
Rossa tomato sauce, fior di latte, basil	10
Bianca fior di latte cheese, fresh basil	10
Gluten Free Pizza Base	+2
Basic	1.25
fresh basil, black olives, capers, cherry tomato, courgette, jalapeno, mushroom, peppers, red onion, spinach, chilli flakes, egg	
Classic	1.95
cheese: fior di latte, gorgonzola, feta, parmesan, ricotta, goats, halloumi, vegan dairy free cheese aubergine, broccoli, walnut, ham, pepperoni, salami, chorizo, anchovies	

pizza can be vegan with our vegan cheese

Deluxe	2.25
artichoke hearts, bacon, clams, mussels, rocket salami milano, chicken, pesto, forest mushrooms	
Gourmet	3.00
friarielli, grilled vegetables, italian sausage, parma ham, ragu bolognese, king prawns 2pc, smoked salmon, burrata	
if there are any additional toppings you would like that are not listed above, just ask!	

Pizza Set Menu

Soup of the day

please ask

Margherita (v)
fior di latte, fresh basil

Napoli
anchovies, black olives

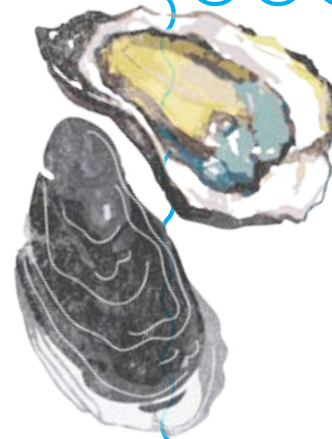
Diavola
salami piccante & chilli flakes

Prosciutto Cotto e Funghi
ham & mushrooms

Ortolana (v)
aubergine, zucchini, peppers & mushroom

Affogato
vanilla ice cream with a shot of espresso

Three courses £20pp



Seafood Set Menu

3 West Mersea Haward's Oysters
"like kissing the sea on the lips."

Crab Cake

how to improve the famous Amici crab cake? we give it a go by adding a slight Parisian twist you will love it



Seared Scallops

James Knight of Mayfair scallops. served in their shells for extra wow-factor, drizzled with a lemon, basil and chilli brown butter

Classic Spicy Cioppino

It's truly a gorgeous pot of deliciousness, a seafood lover's dream stew clams, mussels, crab and fish of the day all in a tomato, onions, fennel, red and green pepper broth

Roast Cod & Winter Ratatouille

a lovely Winter warmer, as the subtle flavour of the roasted cod is well balanced with a bed of earthy root vegetables; swedes, parsnips, carrots, beetroot and butternut squash. A rich lemon beurre blanc is the perfect finish.

Linguine Seafood

clams, mussels, prawns, tomatoes, a touch of chilli, garlic & olive oil

Foraged & Porcini Mushroom Risotto With Clams

as Italian as you can get

Whoopie Pies

cookies sandwich of vanilla pod ice cream

Creme Brulee

a rich custard topped with caramelized sugar

Tiramisu

Italy's most sinfully spectacular dessert tiramisu, is the ideal way to finish a seafood dinner

a glass of Prosecco with three courses £45pp
Tuesday to Thursday, save £10pp - £35pp

