

THE HAT AND TUN PRIVATE DINING MENU

TO START

Wild mushrooms on toast, mixed leaf salad

Seasonal soup (we will discuss your requirements depending on the time of year)

Colchester rock oysters, shallot vinaigrette, rye bread

Scottish smoked salmon, smoked mackerel, smoked eel, creamed horseradish, pickles

Native (Cornish or Scottish) lobster cocktail, Marie Rose sauce (£3.50 supplement)

Dressed Dorset crab (£3.50 supplement)

Devilled chicken livers on toasted brioche, fried duck egg

Selection of cured and potted meats, baby gherkins, chutney and toast

Terrines:

Pig's head terrine, piccalilli

Classic English brawn

Game terrine, bilberry chutney

Confit duck terrine, apple and fig chutney

Essex ham hock and baby gherkin

MEAT, POULTRY AND GAME

Whole roast fore rib of Aberdeen Angus beef, roast bone marrow and bacon potatoes,
roasting juices (minimum 8 people)

Rare breed Beef 'Wellington', spiced red cabbage, red wine jus

Dexter beef, bone marrow and oyster pie

Slow cooked shin of veal, goose fat roast potatoes

Roast leg of salt-marsh lamb, Dauphinoise potatoes, rosemary gravy (minimum 8 people)

Slow braised shoulder of Herdwick mutton, lamb sweetbreads, roast garlic mashed potato
(minimum 8 people)

Roast Berkshire lamb rump, glazed carrots, truffle sauce

Lancashire Hotpot

Lamb neck, turnip and ale pie, mashed potato, marjoram gravy

Whole roast suckling pig, apple, boulangère potatoes, sage gravy

(price per pig depending on size of group, minimum 8 people)

Pan fried Kilvarock pork chop, hispi cabbage, caramelised apples, Calvados gravy

Whole roast free range Suffolk chicken, lemon and thyme stuffing, bread sauce, roast potatoes

Denham Estate Venison haunch, red cabbage, glazed onions

Slow roast shoulder of wild boar, soft polenta (minimum 8 people)

Jugged Norfolk hare, game faggots, herb dumplings, port jus

Duck and Toulouse sausage cassoulet, crusty bread, dressed green salad

Rich game pie, creamed mashed potato, game gravy

Game birds;

Pheasant, partridge, mallard, pigeon, grouse, woodcock, teal, snipe...

We will discuss your requirements according to the time of year! (supplements may apply)

FISH AND SHELLFISH

Poached sea trout, buttered spinach, cockles, plum tomatoes

Scottish salmon 'en croute', buttered leeks, chive butter sauce

Grilled South Coast plaice (served whole on the bone), lemon, caper and nut brown butter

Cornish fish stew (red mullet, gurnard, king scallop, monkfish, mussels)

'Billingsgate fish pie'

Whole salt-baked wild, line-caught seabass, buttered new potatoes, lemon and

dill butter sauce (£5 supplement)

Whole grilled native (Scottish or Cornish) lobster, hot garlic and parsley butter, hand cut chips (£5 supplement)

VEGETARIAN

Vegetarian options are available on request

ALL MAIN COURSES ARE SERVED WITH APPROPRIATE SIDE DISHES IN ACCORDANCE WITH THE SEASONS AND OUR RECOMMENDATIONS (WE WILL DISCUSS ALL WITH YOU)

ADDITIONAL SIDE DISHES ARE AVAILABLE AS FOLLOWS AT £3.50 PER DISH:

Cauliflower cheese / Honey roasted parsnips

Turnips, chervil butter / Savoy cabbage

Green beans, shallot butter / Brussels sprouts, bacon and cream

Peas, bacon and onions / Roast garlic and parsley mash

Goose fat roast potatoes / Mashed potato / Hand cut chips and gravy / Potato Dauphinoise

Mixed leaf and herb salad

PUDDINGS

Eton Mess / Crème brûlée / Bakewell tart

Sussex Pond pudding / Baked white chocolate cheesecake, berry compote

Spotted Dick and custard / Sticky toffee pudding / Old fashioned rice pudding

St. Clements posset, vanilla shortbread / Pear and walnut tart, brandy custard

English plum crumble, custard / Chocolate fudge brownie, caramel ice cream

Apple upside down tart, Calvados caramel, cinnamon ice cream

Bread and butter pudding, mascarpone ice cream

CHEESE AND PORT

British cheeseboard, oatcakes, biscuits, grapes and quince with a bottle of Ruby port (£12.50 per person)

Three course meal @ £48 per person (subject to supplements, side orders and cheese).

Please choose two dishes for your starter, one for your main and two for your pudding. Vegetarians will be catered for separately. We can discuss additional side order and cheese requirements.

All of our produce is British and is carefully sourced from small farms and select niche suppliers throughout the UK. Please note that the above is a seasonal menu so some of the items are not available all year round. All prices include VAT. An optional 12.5% gratuity will be added to your bill.