

Jaxon's Menu

Two Courses 25
Three Courses 30
(Wednesday – Saturday)

Starters

Ham Hock Terrine,
Apple and fennel and radish salad, mustard dressing.

Jumbo Garlic King Prawns,
Harissa mayonnaise, toasted bread.

Butternut Squash Salad,
Roasted butternut, brie custard, baby leeks, radicchio. (V)

Torched Mackerel,
Beetroot ketchup, horseradish cream, honey roast beetroot, ruby chard.

Soup Of The Day,
(V) (VE)

Mains

IPA Beer Battered Fish & Chips,
Homemade Tartar Sauce, Garden peas, Triple Cooked Chips.

10oz Ribeye Steak,
Triple cooked chips, green beans Choice of garlic butter, peppercorn, red wine jus.

Rump Of Lamb,
Colcannon mash, port braised shallots, creamed wild mushrooms.

Pan Fried Sea Bass,
Fregola pasta, white crab, bisque cream, roasted fennel.

Tagliatelle,
Wild Mushroom & Truffle. (V)

Dessert

Coffee & Mascarpone Profiteroles,
Almond syrup, amaretti crumb.

Orange And Peanut Butter Blondie,
Honeycomb, peanut butter mousse, honey ice cream.

Rice Pudding,
Figs, hazelnut, clotted cream, Essex honey.

Blackberry Cake,
Chantilly cream, blackberry compote.

Selection of British Cheeses,
Onion chutney, bread and crackers . (2.5 supplement)

Please let us know of any allergens before ordering. Many of our dishes can be altered to suit dietary requirements, however due to the ingredients used in house we cannot guarantee there are no traces of allergens. We also have a vegan option available upon request. A discretionary service charge of 10% will be added to your bill, this will be shared among all the staff.