

Starters  
Soup OF THE DAY

Served with warm rustic granary bread and salted butter

POT ROASTED *mussels* 7.95 / 13.95

Shetland rope mussels, pot roasted with sweet shallots in a chive & white wine cream sauce, served with Our Baker's warm focaccia bread

WHIPPED GOATS CHEESE & BEETROOT *salad (v)* 6.95

Goat's cheese whipped with crème fraiche, pickled & raw heritage beetroot, lightly dressed ruby mustard frills lettuce

ORANGE & MAPLE *ribs* 6.95

Quarter rack of baby back pork ribs, three hour braise, marinated & roasted in sticky orange & maple glaze and Cookhouse deli slaw

OUR KITCHEN SMOKED SALMON *salad* 6.95 / 10.95

Dressed baby leaves, flaked hot roast smoked salmon, pickled cucumber, sweet cherry tomatoes, lemon dressing

Bread



is baked by hand, from scratch every morning by Our Bakers, using local Marriage's flour.

All our...  
Beef

is from our very own Red Poll herd, reared here in Wherstead and Freston by our owners and prepared on-site by Our Butchers. They work closely with Our Chefs to identify the best cuts, cooking method and flavours to make the dish.



Dishes

are tasted by several of our team during development. Each one is cooked fresh to order, and checked at the pass before arriving at the table.

Beef

STEAK *burger* 13.50

Hand pressed patty of chuck, thick rib and flank, crispy streaky bacon, gherkin, aged cheddar cheese Cookhouse tomato relish, lettuce, beef tomato served in a toasted brioche bun with skinny fries

CHILLI *burger* 13.50

Hand pressed patty of chuck, thick rib and flank, seasoned with our own chilli blend spice mix, crispy streaky bacon, gherkin, aged cheddar cheese, chilli jam, lettuce and tomato in a toasted chipotle & tomato brioche bun with skinny fries

Steak OF THE DAY

Our Red Poll beef steak, chargrilled & brushed with rosemary & garlic oil, Cookhouse deli slaw, roasted cherry vine tomatoes, bearnaise sauce with skinny fries

MOROCCAN SPICED *skin of beef* 12.50

Our Own blend of North African inspired spices dry rubbed, slow cooked for fifteen hours, pomegranate, coriander, and golden raisins served on chargrilled sourdough



Mains

**SLOW COOKED** *lamb neck* **FILLET** 14.95

Slow cooked overnight & barbecued lamb neck fillet, charred sweet potato fondant, creamed celeriac puree, buttered kale, rich roasted lamb & juniper berry sauce

**STEAMED** *trout* 12.50

Soft steamed trout fillet from Chalk Farm, olive oil crushed new potatoes, dry roasted Mediterranean vegetables with mixed herbs, salsa verde

**GRILLED HALLOUMI AND MUSHROOM** *burger* (v) 12.50

Flame grilled halloumi cheese, grilled field mushroom, chilli jam, lettuce, beef tomato, and gherkin, served in a toasted brioche bun with skinny fries, chips or sweet potato fries

**TRADITIONAL** *fish and chips* 13.50

Adnam's beer battered haddock fillet, thick cut chunky chips, crushed minted peas, Cookhouse hand cut tartare sauce

**FISH LAKSA** *curry* 13.50

Gentle spiced Malayan curry of poached prime fish, Maris Piper potatoes, fresh broad beans, kale, baby corn, finished with lemongrass & coconut milk. Our Baker's toasted biga style bread

**VEGAN** *hash* (v) 8.95

Sweet potato, mixed peppers, spinach, mushroom, lightly sauteed and spiced with paprika and cayenne pepper finished with fresh spring onions

Sides

3.50 each

- Sweet potato fries
- Skinny fries
- Chunky chips
- Seasonal greens
- Mixed salad
- Onion rings

**THE COOKHOUSE** *Ploughmans*

Sliced Red Poll beef and glazed roast ham 13.95

Or a selection of local cheeses 13.50

served with Our Baker's crusty toasted bread, gherkins, Cookhouse pickled onions, Our Kitchen scotch egg

Desserts

**CHOCOLATE & ORANGE** *torte* 5.95

Dark chocolate & orange torte, chocolate brunch biscuit, orange sorbet

**WHITE CHOCOLATE** *mousse* 5.95

Light white chocolate mousse, chocolate wafers, mixed berries compote, fresh berries

**KEY LIME PIE** *cheesecake* 5.95

Crunchy butter & oat base, mascarpone, lime zest

**MAPLE & PECAN** *tart* 6.50

Sticky pecans, Canadian maple syrup, clotted cream

**ICE-CREAM & SORBETS** 5.95

Please ask your server for the daily selection of ice-cream and sorbets

All your....

Feedback!

is read by at least three members of our team. We always look to improve; the feedback you provide is the best way for us to do so.

Allergens

Most of our dishes can be adapted to suit your dietary requirements. Please ask your server for a copy of our allergens menu.