



CHANNELS

— Bar & Brasserie —

“We strive to source and buy our seasonal ingredients from a 25 mile radius of plentiful Essex. The kitchens open pass adds theatre to your dining experience. Our Channels team welcome you with warmth and a fabulous range of menus. Enjoy!”

Dan Pitts, Head Chef

SNACKS | £4 each or 3 for £10

Sicilian Green Olives | GF |

Spiced Nuts | GF |

Grilled Malt Rye Sourdough

Whipped Chicken Butter

OR Marmite, Puffed Rice

Merguez Sausage Roll

Curry Mayo, Dukkha

Beer Battered Salt Pickles

Tarragon & Parsley Mayonnaise

Beetroot Pickled Quail Eggs

Gherkin Ketchup, Salt & Vinegar Crunch

Cauliflower Chickpea Bhaji

Mango Yoghurt, Dukkha | GF |

GF Gluten Free options available

Our food is prepared in a kitchen where nuts, glutes and other allergens may be present, our menu descriptions do not include all ingredients. If you have a known food allergy or intolerance, let us know before ordering. Full allergen information is available from Management if required.

STARTERS | LIGHT BITES

Seasonal Soup of the Day

Grilled House Malt & Rye Sourdough | GF | £6.50

Mackerel “Wrap”

Chermoula, Aubergine Chutney, Tahini,

Lemongrass & Kaffir Lime Mayo | £7.95

Crab “Katsu”

Brown Crab Fritter, Curry Crab Mayo,

Cucumber & Mint Jelly, Lime Pickled Onion | GF | £8.25

Heritage Tomato

Buratta, Chorizo, Iced Basil,

Spiced Tomato Water | GF | £7.95

“Coronation” Pig’s Head

Mango Relish, Curry Mayo,

Sultana & Golden Raisin | £7.95

Gluten Free Options

Items marked | GF can be prepared with alternative ingredients to suit your Gluten Free diet, please specify when ordering.

MAINS

Retired Dairy Cow

*Courgette, Black Olive Caramel,
Beef Dripping Cottage Pie* | GF | £23.95

Duck

*Confit Leg Hash, Plum Ketchup,
Lettuce & Minted Pea Fricassee* | GF | £21.95

Lamb Belly “Bacon”

*Cod Roe “Caesar”, Fennel, Watercress & Mint Ketchup,
Lamb Fat Rooster* | £20.95

Miso Blackened Cod

*Bok Choy, Leek & Shitake Broth, Pickled Ginger,
Soba Noodle, Lotus Root* | £21.95

Black Bream

*Heritage Tomato, Dashi Beans,
Chicken Skin Béarnaise, Girolles* | GF | £20.95

SIDE DISHES | £4 each

Rustic Chips

Skinny Fries

Creamed Mashed Potato

Crispy Onion Rings

Sautéed Spinach

Salt Baked Ratte
Potatoes, Chorizo Mayo

Garlic Roast Mushroom

BBQ Tenderstem
Broccoli, Romesco,
Toasted Almond

Rocket, Aged
Parmesan, Semi Dried
Tomato Salad

Honey Roasted Carrots,
Dukkha, Coriander

Roast Hispi Cabbage,
Garlic & Chive Mayo,
Black Onion Seeds

GF Gluten Free options available

THE CLASSICS

House Chicken Caesar Salad

*Grilled Chicken, Cos Lettuce, Music Bread,
Soft Egg, Parmesan* | GF | £13.95

House Burger

*Brioche, Crispy Bacon, Black Truffle Mornay, Gem, Tomato, Caramelised
Onion Ketchup, House Burger Sauce, Skinny Fries* | GF | £15.25

Beer Battered Haddock

*Smashed Peas, Tartar, Lemon, Rustic Chips,
Seaweed Salt, Curry Mayo* | GF | £16.95

Pie Of The Day

Shortcrust, Baby Carrots, Whipped Rooster, Gravy | £14.95

10oz Ribeye Steak

Roast Tomato, Mushroom, Spinach, Rustic Chips | GF | £25.95
Sauces £2.50: Garlic Butter | Peppercorn | Béarnaise

DESSERTS

Pistachio Cake

*Whipped Cheesecake, Pistachio Marzipan,
Frozen Raspberry, Yoghurt* | £7.95

Strawberry

*Fermented Strawberry Sorbet, Caramelised White Chocolate,
Scone Crumble, Clotted Cream* | £7.95

BBQ Pineapple

*Chilli & Lime Cheesecake Ice Cream, Lime Crumb,
Kaffir Lime Caramel* | GF | £7.95

Garden Peas

*“Bounty” Biscuit, White Chocolate & Pea Ganache,
Coconut Milk, Chocolate Soil* | GF | £7.95

House Ice-Cream’s & Sorbets

*“Crunchy Bits” – Honeycomb, Meringue, White Chocolate Granola,
Chocolate Soil* | GF | £2 PER SCOOP

House Cheese Grazing Selection

*Artisan Cheeses, Fennel Jam, Golden Raisin Chutney, House Fruit Loaf,
Dried Fruit & Nuts, Grapes, Celery, Water Cracker* | GF | £9.95