



CHANNELS

*Bar & Brasserie*



# 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 OR Marmite Butter*

**Beer Battered Salt Pickles,**  
*Tarragon & Parsley Mayonnaise*

**Beetroot Picked Quail Eggs,**  
*Gherkin Ketchup, Salt & Vinegar Crunch*

**Merguez Sausage Roll,**  
*Curry Mayo*

**Cauliflower Chickpea Bhaji,**  
*Mango Yoghurt, Dukkha* | GF |

GF Gluten Free options available

Our food is prepared in a kitchen where nuts, glutens 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

### Seaweed Cured Trout

*Horseradish Buttermilk, Wild Fennel,  
Dill Pickled Cucumber* | £7.95

### Crab “Katsu”

*Brown Crab Fritter, Curry Crab Mayo,  
Cucumber & Mint Jelly, Lime Pickled Onion* | GF | £8.25

### Crispy Lamb Neck

*Black Garlic, Smoked Aubergine,  
Ranch* | £8.25

### Pigeon Pastrami

*Baby Beetroot, Lovage Mayo,  
Bacon, Linseed* | £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

### “KFC” Partridge

Black Truffle Rosti, Bhuna Onions,  
Watercress, Yoghurt | £20.95

### Pork Collar

48 Hour Treacle Cured, Caramelised Turnip,  
Nashi Pear, Kale | £21.95

### Venison

Root Veg Dauphinoise, Black Garlic, Blueberry Ketchup,  
Venison & Chocolate Chilli | £23.95

### Miso Blackened Cod

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

### Bass “Korma”

Dhal, Mussels, Broccoli,  
Toasted Almond, Coconut | £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

### Warm Roast Squash & Blue Cheese Salad

Rocket, Dried Fig, Barkham Blue,  
Sticky Pecans & Seeds, Crisp Bread | v | £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 | £27.95  
Sauces £2.50: Garlic Butter | Peppercorn | Béarnaise

## DESSERTS

### Salted Chocolate Fondant

Sesame Snap, Coriander Ice Cream (15 Min. Cook Time) | £7.95

### Tonka Bean Black-Forest

Preserved Cherries, Cherryade Sorbet, Dark/Milk/White Chocolate | £7.95

### Granny Smith

Tatin Apples, Maple Glazed Pastry, Sourdough Ice Cream | £7.95

### Date Cake

Pear Crèmeux, Whipped Mascarpone, Miso Caramel,  
Yoghurt Meringue, | £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

# PLANT BASED DISHES

*We believe in the power of plants and grow as many ingredients as we can in our own Kitchen Garden.*

## SNACKS

*£4 each or 3 for £10*

**Sicilian Green Olives** | V | GF |

**Spiced Nuts** | VE | GF |

**Grilled Malt Rye Sourdough**  
*Whipped Marmite 'Butter', Puffed Rice* | VE |

**Battered Salt Pickles**  
*Tarragon & Parsley Mayonnaise* | V |

**Beetroot Pickled Quail Eggs**  
*Gherkin Ketchup, Salt & Vinegar Crunch* | V | GF |

**Cauliflower Chickpea Bhaji**  
*Mango Chutney, Dukkha* | VE | GF |

## STARTERS | LIGHT BITES

**Seasonal Soup Of The Day**  
*Grilled House Malt & Rye Sourdough* | V | GF | £6.50

**Tempura Spring Onion**  
*Romesco Sauce, Powdered Onion* | VE | £6.95

**Heritage Beetroot**  
*Roast Baby Beets, Beet Ketchup, Sticky Pecan's,*  
*Cashew Butter* | VE | £7.50

## MAINS

**“Mac & Cheese”**  
*Truffle Mornay, Wild Mushrooms,*  
*Broccoli* | V | £15.95

**Thai Green Cauliflower**  
*Sautéed Greens, Spiced Nuts, Puffed Rice,*  
*Burnt Lime, Coriander Crackers* | VE | £14.95

**Miso Glazed Squash**  
*King Oyster, Crispy Seaweed, Sesame Whipped Tofu,*  
*Roast Peanut Dressing* | VE | £15.95

## DESSERTS

**Peanut Butter Pudding**  
*Cacao Sorbet, Salted Peanut, Honeycomb* | VE | £6.95

**Pear & Ginger Cake**  
*Glazed Pear, Spiced Rosemary Caramel,*  
*Pine Nut Crème, Honeycomb* | VE | £6.95

**Selection of Vegan**  
**Ice Creams & Sorbets**  
| VE | GF | £2 PER SCOOP

V Vegetarian | VE Vegan

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