

The Light Menu

Dishes for a light lunch, afternoon top up or early evening supper.

Mon-Weds - noon to 3.00pm, 5.00pm to 10.00pm
Thurs-Sat - noon to 3.00pm
- 5.00pm to 10.00pm served in the lounge
Sun - 5.00pm to 9.00pm

“The Wall Street” on Hope Street

For busy people on the move, keeping one eye on the markets

Choose from our daily fresh soups and add either a pastrami or halloumi sandwich garnished with salad.

9.50

Light Bites

Freshly made soups with fresh bread.

4.95

Pan fried halloumi with olive tapenade, balsamic reduction and wilted Roma tomatoes.

5.50

Natural smoked salmon on granary bread with chopped egg, gherkins and shallots.

7.95

Mr. Reeve’s fish and chips:

fresh haddock in beer batter with chunky chips.

small 9.50

large 14.95

Deli Sandwiches (served in the dining room until 3.00pm and in the lounge after 5.00pm)

Roasted red pepper and halloumi cheese with rocket and pesto on freshly baked crusty bread.

5.50

TLCW club, a triple-decker of roast turkey and bacon on toasted multigrain bread with mayonnaise, egg, watercress and tomatoes.

7.50

TLCW steak sandwich, prime fillet of beef on toasted bread with caramelised shallots and horseradish mayonnaise.

8.50

The New York pastrami on rye, gherkin, tomatoes, kos lettuce and mayonnaise.

5.50

All our sandwiches are served with a leaf salad.

Salads

Salad of ripe tomatoes, olives, artichoke and aubergine, with cracked black pepper and Dijon vinaigrette, micro shoots, leaves and cress.

6.50

Char-grilled breast of chicken with lemon and rosemary served with chestnut mushrooms, courgettes, salad leaves and shoots, croutons and a wholegrain mustard and honey dressing.

9.00

Caesar salad with anchovies, croutons, Kos lettuce, black olives,
handmade dressing, parmesan and a soft boiled egg. 8.50

Salad of Barkham Blue cheese with toasted walnuts praline, chicory,
Granny Smith apples, green beans and baby cress. 7.50

Plates to share

Serves at least two

Vegetarian with artichoke hearts, roasted red peppers,
Mrs Kirkhams Lancashire, Helers Cheshire blue, vine tomato salad,
and seasonal crudités with rocket pesto mayonnaise 15.00

Spanish charcuterie; Chorizo picante, lomo, salchicon and
chorizo blanco with caper berries and olives 16.50

Seafood selection; smoked salmon, anchovies, goujons
of smoked haddock, Southport potted shrimps and fresh
tartare sauce 18.00

Colchester rock oysters served on ice with shallots
and white wine vinegar half-dozen: 12.00
dozen: 22.00

Pasta, Barley and Rice dishes

Natural smoked haddock risotto with parsley, Savoy cabbage, leeks
mascarpone and parmesan 6.50/12.50

A barley risotto of fennel peas, roasted aubergine, courgette,
fresh sage and confit tomatoes with truffle oil 5.50/11.00

Fresh linguine pasta with chicken, pine nuts and a fresh vine tomato,
basil and fennel sauce 13.90

Open ravioli of roasted butternut squash, spinach, pine nuts
and wild mushrooms with pecorino cheese and winter salad leaves 12.95

Side orders

Chef's olive selection 2.50

Green salad 3.50

Chunky chips 3.50

Seasonal vegetables 3.50

Creamy mashed potato 3.50

