

STAY

BAR & RESTAURANT

SMALL PLATES

SCOTTS SOURDOUGH BREAD,
WHIPPED BUTTER & TAPENADE
5

MARINATED OLIVES (GF V VE)
5

COLCHESTER OYSTERS,
SHALLOT DRESSING, CONDIMENTS
3 FOR 9, 6 FOR 18

CHEF'S SPECIAL

WAGYU CHEESEBURGER
20

ROAST BREAST OF LAMB, GREEN
SAUCE
25

STARTERS

PATE EN CROUTE, SPICED DATE CHUTNEY & COUNTRY BREAD
10

GRILLED GOATS CHEESE, CANDIED WALNUT & BEETROOT SALAD
11

SCALLOP, PRAWN & SMOKED BACON GRATIN
14

RISOTTO OF FRENCH ONION SOUP, COMTE
12

GRAVADLAX , CELERIAC REMOULADE, COUNTRY BREAD
12

CLASSIC ATLANTIC PRAWN COCKTAIL
12

WINTER VEGETABLE & CHESTNUT SOUP, MONTGOMERY
CHEDDAR, CROUTONS
9

MAINS

WILD MUSHROOM RAGU, PAPPARDELLE, HAZELNUTS, GREEN SAUCE

18

WILD ESSEX SEA BASS, SMOKED BACON, CELERIAC & SHETLAND MUSSEL MARINIERE
35

BEER BATTERED PETERHEAD COD, TRIPLE COOKED CHIPS, PEAS & TARTARE SAUCE
25

ESSEX LAMB RACK, PURPLE BROCCOLI, GIROLLES, RADICCHIO, MINT SAUCE, POTATO GRATIN
35

WILD MUSHROOM RAGU, PAPPARDELLE, HAZELNUT, GREEN SAUCE , PECORINO (V) (N)
20

HEREFORD BEEF BOURGUIGNON, SMOKED BACON , PARIS CAP MUSHROOM, POTATO PUREE
25

SLOW COOKED CREEDY CARVER DUCK, CONFIT DUCK CROQUETTE, FRENCH PEAS, DUCK FAT CHIPS , DUCK
PORT & ORANGE SAUCE
35

30 DAY AGED 10 OZ ANGUS FILLET STEAK DIANE, FRIES, SALAD
39

10 OZ DEXTER RUMP STEAK, FRIES, SALAD, OR XO WILD PEPPERCORN SAUCE
25

PLEASE NOTE, ALL SAUCES ARE SERVED ON THE DISH

SIDES

TRIPLE COOKED HOUSE CHIPS (V, VE)
5.5

GRILLED BUTTERED GREENS (V, VE)
5.5

FRENCH FRIES (V)
5.5

POTATO PUREE
5.5

HOUSE SALAD
5

**A DISCRETIONARY
SERVICE CHARGE OF
12.5% WILL BE ADDED**

**PLEASE INFORM YOUR
SERVER IF YOU HAVE
A FOOD ALLERGY**