

## STARTERS

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**Selection of House Bread** V 843 kcal

Butter & cold press virgin oil  
£7

**Colchester Pyefleet Oysters** 229 kcal (GF available)

Baked oysters x 4. hollandaise & pine nut  
£13

**Tomato & Peach, Feta, Falafel Bites** 381 kcal (GF available)

Edible flowers & watercress, cucumber & mint,  
pomegranate, basil oil  
£11

**Pumpkin Ravioli** V 282 kcal

Tomato compote, rocket salad, pinenut dressing  
£10

**Thai Green Chilli Risotto** 604 kcal

Crispy squid & shrimp cracker  
£11.50

**Seasonal Soup & Bread Roll** 411 kcal (GF available)

£7

**Super Salad Feta & Avocado, Azuki beans, Black Rice & Tomatoes**

291 kcal (VE & GF available)

Quinoa, red quinoa, diced tomatoes, broad beans,  
chickpeas, sliced peppers, pumpkin seeds  
£12

**The Caesar** 306 kcal (VE & GF available)

Baby gem lettuce, Caesar dressing, garlic croutons, parmesan  
£9

Add: Halal chicken breast 266 kcal £8 | Salt & pepper squid 192 kcal £9 |  
Smoked salmon 121 kcal £9

SERVED FROM 18 : 00 TO 21 : 30

## MAINS

### **Premium Aged Beef Rump Steak Char Grilled** 681 kcal (GF available)

Premium steak, fine beans, sundried tomato, mushroom & triple cooked chips  
£29

Add red wine jus 156 kcal for £3.50

### **Hampshire Chalkstream Trout Fillet Poached** 435 kcal (GF available)

Dill new potatoes, court bouillon vegetables, chive beurre blanc  
£22

### **Thai Yellow Chicken Thigh Curry** 844 kcal (GF available)

Pickled cucumber, jasmine rice  
£24

### **Duo Fish Of The Week** 430 kcal (GF available)

Gratin potato, tenderstem broccoli, piquillo peppers, tapenade & pesto  
£27

### **Local Butchers Weekly Chef Special** (Ask the chef) 636 kcal

Premium cut of meat, braised meat, potato & celeriac rosti, smoked  
beetroot, tenderstem broccoli, red wine jus  
£36

### **Premium Aged Beef Sirloin Steak Char Grilled** 897 kcal (GF available)

Premium steak, saute potato, tomato & mozzarella salad, pesto, aged balsamic  
£32

### **Pumpkin Ravioli V** 564 kcal

Tenderstem broccoli, tomato compote, rocket salad, pinenut dressing  
£18

### **Berkshire Beef Short Ribs Bourguignon Slow Cooked** 711 kcal

Mash potato, bacon crisp, mushrooms, button onions, braised carrots & red wine sauce  
£25

### **Super Salad Feta & Avocado, Azuki beans, Black Rice & Tomatoes V**

403 kcal (VE & GF available)  
Quinoa, red quinoa, diced tomatoes, broad beans, chickpeas, sliced peppers, pumpkin seeds  
£16

### **The Caesar** 460 kcal (VE & GF available)

Baby gem lettuce, Caesar dressing, garlic croutons, parmesan  
£14

Add: Halal chicken breast 266 kcal £8 | Salt & pepper squid 192 kcal £9 | Smoked salmon 121 kcal £9

# THAI FOOD THE THAI WAY

## Taste of Thailand Menu 1

£31

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Thai salt & pepper squid, smoked salmon, cucumber salad

Fried trout with garlic, shallot, chilli & lime dressing

Shrimp green curry

Steamed jasmine rice

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Lemon sorbet

1124 kcal

## Taste of Thailand Menu 2

£30

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Thai fried chicken & peppercorn

Grilled chicken wings "Gai Yang"

Slow cooked chicken thigh yellow curry

Steamed jasmine rice

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Mango sorbet

1879 kcal

**Please allow for 30 minutes or so for preparation and cooking**

Thai food is eaten in a style completely different from Western food.

Derived from the Thai culture of extended families living under one roof and the tradition of two or three generations sitting down to dine together. Therefore at each meal food is prepared for the taste and needs of each generation. Spicy dishes are balanced with non spicy, sweet and sour.

All the dishes are put on the table at once, with the exception of dessert and all are eaten together along with rice.

Since the Hotel is owned by a Thai family, our aim is to introduce authentic Thai food to you; our guests. All our dishes are cooked from scratch to ensure the right levels of spice to suit all palates, whilst maintaining authenticity.

Below we offer two set menus including spicy, sour, sweet and salty flavours. This method of cooking which provides such a balance is Thai folk wisdom, which has been passed down many generations and is now offered to you.

Please enjoy our genuine authentic Thai food.

Available Monday to Saturday evenings.

V = vegetarian | VE = vegan | GF = gluten free A discretionary 12.5% service charge will be added to the bill Let us know if you have any allergies and intolerances before placing the order. We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Prices include VAT.

## ON THE SIDE

**French Fries** V 312 kcal  
£5

**Triple-Cooked Chips** V 360 kcal  
£5

**Sweet Potato Fries** V 150 kcal  
£7

**Broccoli & Chilli** V 80 kcal  
£4.50

**Baby Leaf Salad** V 22 kcal  
£4.50

**Beer Battered Onion Rings** 376 kcal  
£5

**Mange Tout** 61 kcal  
£5

## DESSERTS

**Chocolate Delice** V 387 kcal  
Passion fruit roulade  
£9.50

**Sticky Toffee Pudding** V 305 kcal (VE available)  
Vanilla custard  
£9.50

**Fruit Textures of Raspberry & Apricot** 385 kcal  
Chocolate crumb & meringue bites  
£9.50

**Ice Cream & Sorbets** V 564 kcal (VE sorbet available)  
Brandy snaps crisps  
Choose up to three: Vanilla | Strawberry | Chocolate | Lemon | Mango  
£9

**Vanilla Pannacotta** V 437 kcal  
Summer berry compote & honeycomb crunch  
£9.50

**British Isles Cheeseboard** V 627 kcal  
Grape chutney, crackers  
£15