

SUNDAY ROAST
12PM ONWARDS

AFTERNOON TEA
12-4PM TUESDAY - SUNDAY

SIX

Lunch & Dinner

Starters

Fresh Colchester Oysters (subject to availability) (GF)
shallot vinaigrette
Six 24.5 | Twelve 46

Crispy Whitebait aioli, lemon 9.5

Truffle & Parmesan Arancini italian pomodoro sauce 11.5

Large Vegetable Samosa rocket, salsa (VG) 8.5

Pan Seared Scallops served 3 ways. (GF) 16.5
pea mint purée, crème fraîche, herb and garlic butter

Tempura Prawns ginger soy sauce 11.5

Salt & Pepper Squid lime mayonnaise 12.5

Lamb Samosa auntie's yoghurt & mint raita 9.9

Crispy Salmon Sushi chipotle, soy glaze 12.5

Soft Shell Crab wasabi mayonnaise (GF) 14.5

Whole Burrata (GF) 15.5
marinated cherry tomatoes, basil dressing

From the grill

8oz Prime Fillet Steak (226g) (GF) 39.5
largest fillet served locally
served with chips or mashed potato, grilled tomato

10oz Ribeye Steak (283g) (GF) 38.5
served with chips or mashed potato, grilled tomato

32oz Tomahawk Steak (907g) sharing for two (GF) 86
served with chips or mashed potato, grilled tomato

Steak Sauces 2.5
chimichurri | peppercorn | truffle aioli | blue cheese

Grilled Whole Lobster garlic herb buttered (GF) 52.5
served with chips or mashed potato

Lobster Roll brioche, chipotle mayonnaise, garlic butter 29.5
served with chips or mashed potato

SIX 6oz Burger (170g) (GF Option) 19.5
homemade relish, tomato, lettuce, gherkin, served with chips
Add Cheese/Bacon/Mushrooms Each 2

Beyond Meat Plant Burger (VG) 18.5
lettuce, tomato, relish, served with Chips

Woodstone oven

Crispy Pork Belly apple sauce, creamed spinach (GF) 27.5

Wild Mushroom Risotto (GF/VG) 19.5
truffle oil, with or without parmesan

Ricotta Cheese & Spinach Cannelloni 17.5

Lahore Chicken Curry cumin rice, raita, naan bread 21.5

Woodstone Roasted Salmon (GF) 24.5
warm lentils, sun dried tomatoes, peppers, coriander, parsley

Chicken Milanese 19.5
herb marinated cherry tomatoes, rocket, lemon

Goujons of Plaice fries, tartare sauce 19.5

Lemon & Rosemary Roasted Norfolk Half Chicken (GF) 18.5
gravy

Grilled King Prawns & Chorizo Skewers lime, cous cous 27.5

Moroccan Lamb Skewer rice or chips (GF) 26.5

Smoked Haddock & Salmon Fishcake (GF) 19.5
capers, creamed spinach, tartare sauce

Pan Seared Duck Breast (GF) 28.5
spiced red cabbage, honey & orange jus

Mussels Marinara marinara sauce, sourdough 19.5

Salad

Caesar Salad cos lettuce, parmesan, croutons, caesar dressing (GF Option) 16.5

Superfood Salad quinoa, roasted butternut squash, broccoli, black rice, rocket (GF) 18.5

Add to your salad: chicken 7 | halloumi 7

Pizza

Buffalo Mozzarella, Tomato, Basil (VG Option) 16.5

Spicy Chorizo, Tomato, Mozzarella 18.5

Prawn, Chilli, Garlic, Mozzarella 17.5

Roasted Mushrooms, Tomato, Mozzarella, Oregano 16.5

Chicken, Buffalo Mozzarella, Sweet Peppers, Tomato 17.5

Sunday roast

Slow Cooked Roast Beef 21.5

Roasted Norfolk Half Chicken 19.5

Roasted Pork Belly 19.5
rosemary potatoes, broccoli, honey roast carrots,
yorkshire pudding, gravy

Sides

Chips, Truffle Aioli (GF) 5.95

Roasted Rosemary Potatoes (GF) 5.95

Sweet Potato Wedges (GF) 5.5

Creamed Mashed Potato (GF) 5.5

Rocket & Parmesan Salad (GF) 5.5

Creamed Spinach (GF) 5.5

Broccoli with Chilli and Garlic (GF) 5.5

Macaroni Cheese 6.5

Garlic Bread 4.95

(GF)- Gluten Free | (VG) - Vegan

Every care is taken to avoid any cross contamination with allergens. We do however work in a kitchen where allergenic ingredients are handled and therefore cannot guarantee non-cross contamination. Please inform our manager of any food allergies or help you may require. Discretionary 12.5% service charge added.

Champagne cocktails

The Champagne Cocktail 13.5

The original and still one of the best. Remy Martin VSOP, brown sugar and Angostura Bitters topped with sparkling Brut for a smooth yet complex drink

Kir Royale 12.5

The French Classic of Crème de Cassis Liqueur topped with sparkling Brut

Around the world

Margarita (Mexico) 13.9

Tequila and Cointreau shaken with fresh Lime juice, complete with a salt rim. Invented in 1938 by Carlos “Danny” Herrera at his restaurant Rancho La Gloria, near Tijuana

Cuba Libre (Cuba) 9.9

Muddled Lime, sugar and Dark Rum topped with Cola. Created at the turn of the 20th Century in Havana – “Free Cuba!”

Manhattan (USA) 8.5

Rittenhouse Rye, sweet Vermouth, Maraschino liqueur and Angostura Bitters. Originating at the Manhattan Club in New York City in the early 1870s

East India (India) 8.9

Brandy mixed with Pineapple juice, Maraschino liqueur, Curacao and Angostura Bitters and Grenadine. Popular with the English living in East India

Caipirinha (Brazil) 10.5

The national Cocktail of Brazil, this is a simple yet stunning classic. Lime, sugar and Cachaca, the Brazilian Spirit distilled straight from fresh sugar cane juice, churned over crushed ice

London Buck (England) 9.5

Beefeater Gin, Lemon juice and Ginger Beer. Classic and unbeatable English combination

French Martini (France) 13.5

Vodka, Chambord and Pineapple juice shaken hard with a healthy froth. 1980s deliciously sweet cocktail created to bring France’s Chambord Liqueur to life

Bellini (Italy) 12.5

The perfect mix of Prosecco and Peach puree. The Bellini was invented by Giuseppe Cipriani, founder of Harry’s Bar in Venice

Moscow Mule (Russia) 10.5

Muddled lime, sugar and Vodka, topped with Ginger Beer. This tangy cocktail became a major craze in the 1950s paying homage to Russia’s signature drink

Singapore Sling (Singapore) 12.5

Plymouth Gin, Dom Benedictine, Cointreau, Cherry liqueur, Pineapple juice, Grenadine and Angostura Bitters. The famous Raffles Hotel cocktail created by Ngiam Tong Boon, a Hainanese bartender working at The Long Bar

Toberlerone (Australia) 13.5

Frangelico, Khalua and Baileys mixed with cream. Created in 2003 by Simon Difford in Sydney, it’s the perfect dessert in a glass

Japanese Slipper (Japan) 10.5

Midori, Cointreau and Lemon juice, shaken and garnished with a maraschino cherry. Created in 1984 by Jean-Paul Bourguigno, using Japan’s signature Melon Liqueur

Dark and Stormy (Bermuda) 10.5

Close your eyes and this tall and refreshing mix of Gosling’s Dark Rum, lime juice, Angostura Bitters and Ginger Beer takes you back to the Caribbean

Pisco Sour (Peru) 9.5

Created in Cerro de Pasco after running out of whiskey. Muscat Grape Brandy, lime juice, sugar syrup, shaken with egg white and bitters

French 75 11.5

Great, subtly flavoured aperitif: Japanese Gin, Sparkling Brut, Lemon juice and sugar - it was named after a French 75 artillery piece

Aperol Spritz 13.5

Refreshing fizzy soda and sparkling Brut balance the bitterness of the Aperol, served with an orange slice - a great pick me up

Classic cocktails

Long Island Iced Tea 13.5

Vodka, Gin, White Rum, Tequila & Cointreau, shaken with Lemon juice topped with Cola. Created in the 1920 Prohibition Era and perfected in the 1970s

Cosmopolitan 12.5

Citron Vodka shaken with Cointreau, Lime and Cranberry juices, then finished with orange zest

Mojito 14.5

May well have been invented in the Cuban sugar cane fields in the 19th century. White Rum, Mint, Lime juice, demerara sugar, topped with soda

Appletini 9.5

A classic neo-martini: Vodka, Apple Liqueur and Cointreau, served straight up for a purer taste

The Vesper Martini 12.5

Famously ordered by James Bond in the 1953 book Casino Royale, described by Mr Bond as Three measures of Gordon’s, one of Vodka, half a measure of Lillet. Shaken very well until it’s ice-cold, with a large thin slice of lemon-peel

House Dry Martini 11.5

A generous double measure of Tanqueray Gin, stirred & chilled to perfection and softened with a dash of Noilly Prat Vermouth and olives. Or try our House Vodka Martini of Stolichnaya and a twist of lemon

Corpse Reviver #2 8.5

From the Savoy book of cocktails, this is an excellent Martini variant originally designed as a pick me up. Gin, Lillet Blanc, Cointreau, Lemon juice and bitters, served straight up in an Absinthe rinsed glass

Basil Grande 8.9

A delicious red fruit mix of strawberries, Raspberry Liqueur, Vodka, fresh Basil and ground pepper, shaken with Cranberry Juice

Espresso Martini 14.5

‘Make a drink to wake me up’, said one of Barman Dick Bradshaw’s customers in the 1980s. Vodka, Coffee Liqueur and an Espresso shot, shaken hard for a foamy finish, wakes you up in the most indulgent way possible!

Penicillin 10.5

Originally created by New York bartender Sam Ross, this cocktail takes the warming flavours of honey, lemon juice, and fresh ginger, and fortifies them with a good dose of scotch whisky.

Old Fashioned 12.5

A true “Cocktail” designed to soften the alcoholic bite while bringing the best out of the quality Buffalo Trace. Slowly stirred with sugar, Angostura Bitters, orange zest and ice

Whiskey Sour 11.5

It’s tough to beat the original sour: Bourbon, Lemon juice, sugar, Bitters, and egg white shaken hard and served frothing on the rocks

Mai Tai 11.5

A tangy and refreshing classic of Golden Rum, Grand Marnier, Apricot Liqueur, Almond Syrup, fresh Lime and Pineapple juice shaken hard

Amaretto Sour 8.5

Disaronno Amaretto shaken with Lemon juice, egg white and Angostura Bitters

Sazerac 8.9

One of the oldest cocktails in the world, we make this New Orleans classic the original way: Remy Martin VS, sugar and Peychaud’s Bitters are gently stirred then served with an Absinthe wash

Daquiris 11.5

Founded by engineers at Cuba’s iron ore Daquiri Mining Company. Perfectly balanced with white Rum, Lime juice and Sugar. Or try our Strawberry, Raspberry, Spiced Pear or Honey Daquiri

Piña Colada 13.5

Crushed ice churned with coconut milk and golden Rum mixed with Pineapple juice, Sugar Syrup, fresh Lime, fresh Pineapple and Maraschino cherry to finish

Brandy Alexander 9.5

Martell VS, Crème de Cacao white and dark. Single Cream, shaken hard, sprinkled with freshly grated nutmeg for the perfect indulgent nightcap.

Hemingway 9.5

Ernest Hemingway is something of a legend in the cocktail world. He wrote extensively about the various drinks he enjoyed around the world, and even had a fair few created for him, such as this one created in Cuba. Containing a good measure of white rum, maraschino cherry liqueur, grapefruit juice and simple syrup.

Pornstar Martini 14.5

Our take on a modern classic and hugely popular cocktail of Passion Fruit, Vanilla Vodka, Vanilla Syrup, Passoa Liqueur, Orange Juice, topped with sparkling Brut

Solero 12.5

Vanilla Vodka, Pineapple and Orange Juice, Passion Fruit Syrup and Double Cream. Long live Summer!

Raffaello 13.5

Baileys, Frangelico Coconut and Double Cream. A smooth velvety cocktail.

Tiramisu 12.5

Rum Chata white Rum, Coffee, Chocolate Liqueur and Double Cream.

House cocktails

Zubrowka Spice 8.5

Zubrowka, Grapefruit liquor, Apple juice, 1/2 fresh Lime, Cinnamon powder and stick garnish

Where’s My Yacht? 11.5

Belvedere Vodka, Lime juice, Honey, Cucumber and Sparkling Brut

Grapefruit Cooler 9.5

Havana 3yr, Grapefruit juice, sugar syrup, Lemon juice, topped with soda, mint sprig garnish

Inverary Gangster 9.5

Bowmore 12y, Cointreau, 1/2 fresh lime, topped with Ginger Beer, lime wedge garnish.

Smoked Maple Re-Fashioned 13.5

Our expertly infused clementine and maple syrup rum is stirred down with angostura bitters and brown sugar and smoked with applewood.

Bubble Whammy 14.5

Our playful twist on the popular Lychee Martini, we’ve combined Hendricks gin, Lychee Liqueur, lime juice and elderflower cordial, and topped with a champagne foam

Sidecar 8.5

A suave and smooth cocktail. Cognac, lemon juice and Cointreau with lemon and sugar rim.

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