



XMAS AT -STEW & OYSTER-

- STEW -

All our stews are homemade using meat from Sykes House Farm, Wetherby. They are all served with chunky artisan bread made by Dumouchel Bakery and our own Theakston's Old Peculier butter.

XMAS DINNER	6.50
Roast turkey breast, sprouts, parsnips, carrots and potatoes served in a rich roast gravy with pig in blanket.	
THE STEW & OYSTER	6.50
Tender beef & juicy oysters in a rich gravy with onions, carrots & potatoes.	
BEEF & BEER	6.50
Tender beef cooked in Theakston's Old Peculier, rosemary, thyme & garlic - with bacon, carrots, mushrooms, potatoes & onions.	
VEGGIE POTATO GNOCCHI (V)	5.50
Potato gnocchi in a cheese sauce with spinach, roasted red peppers, mushrooms & butternut squash.	
LAMB HOT POT	6.50
Slow cooked lamb with carrots, peas, bacon, mushrooms & new potatoes in a red wine minted gravy.	
SMOKED HADDOCK CHOWDER	6.50
Creamy leek, sweetcorn & parsley sauce with smoked haddock, new potatoes & clam meat.	
CHICKPEA DAAL (V)(G)	5.50
Cauliflower, chickpea, aubergine & spinach, cooked with tumeric, garam masala & chilli flakes.	
SAUSAGE BEAN CASSEROLE	6.50
Toulouse & Italian herb sausage, mixed beans & kale in a tomato & basil sauce.	
THAI PORK BELLY	6.50
Marinated slow cooked pork belly with a sticky glaze, served with cabbage, bean sprouts, red peppers and pilau rice.	
CHICKEN & BARLEY BROTH	6.50
Roast chicken, seasonal vegetables & pearl barley in a spiced tangy broth.	
VEGETABLE & BARLEY BROTH (V)	5.50
Seasonal vegetables & pearl barley in a warming Sriracha vegetable broth.	
CHICKEN & DUMPLING	6.50
Braised chicken thighs in a rich gravy finished with cream, thyme & plump dumplings.	
SPICED LAMB & CHICKPEA (G)	6.50
Slow cooked leg of lamb spiced with cinnamon & nutmeg served with chickpeas, onions & green beans in a tomato sauce.	

- OYSTERS -

We are very proud of our Colchester rock oysters, supplied to us by our local fishmonger Tarbett's.

	Single	1/2 Doz
THE NAKED ONE	2.40	12.50
Served with lemon, shallot vinaigrette & tabasco.		
THE TANGY ONE	2.50	13.00
A tart syrup made with juicy oranges, lime & a hint of ginger.		
THE VIRGIN MARY ONE	2.50	13.00
Classic virgin mary mix with celery salt, Henderson's & a hit of tabasco.		
THE GLENFIDDICH ONE	2.60	13.50
A naked oyster misted with atomised Glenfiddich 18 year old whisky.		

- THE NOT STEW OR OYSTER BIT -

PLOUGHMAN'S BOARD	12.50
Lane Farm home grown salami & chorizo, Yorkshire roast ham & Cumberland sausage, accompanied with St Helen goat cheese, Oakey Smokey & Blue Monday cheese served with chunky artisan bread & ale chutney.	
CHEESE BOARD (V)	5.50
St Helen goat cheese, Oakey Smokey & Blue Monday cheese served with chunky artisan bread & Wakefield clear honey.	
MEAT BOARD	7.95
Lane Farm home grown salami & chorizo, Yorkshire roast ham & Cumberland sausage, accompanied with chunky artisan bread & ale chutney.	
STEW & OYSTER SANDWICHES (served in Turkish style Pide bread)	
Boxing Day sandwich with turkey, sausage meat, bubble & squeak, & gravy	5.50
Chicken tikka & mango with baby gem & minted yoghurt	5.50
Homemade falafel with garlic, cumin & coriander served with baby gem & minted yoghurt (V)	5.50
YORKSHIRE SAUSAGES	
Pigs in blankets & wholegrain mustard mash	2.95
Homemade Branston pickle sausage roll	2.95
Homemade Wensleydale & cranberry sausage roll	2.95
Homemade goats cheese, sweet potato & spinach roll (V)	2.95

- DESSERTS -

BROWNIE & ICE-CREAM (G)	2.50
Delicious hazelnut praline from Brown & Blond of Ripon served with creamy vanilla ice-cream.	
XMAS CAKE	3.00
Traditional Xmas cake served with either custard or ice-cream.	
APPLE CRUMBLE	3.00
Tart, juicy apple crumble served with ice-cream or custard.	

FOR ANY QUESTIONS ON ALLERGIES PLEASE ASK A MEMBER OF STAFF

(V) Vegetarian | (G) Gluten free

Gluten free stew can be served with a vegetable pilau rice on request.

We roast our own nuts & so cannot guarantee against air borne contamination.