



The Stair



RESTAURANT
BAR & LOUNGE

THE
FUNKY
COLLECTION

FOR THE TABLE

A Mix of Greek Olives

Mixed pitted Kalamata and Halkidiki olives, sundried tomatoes, garlic, herb olive oil

5

Forty Eight Hour Sourdough

Netherend farm salted butter

5

OYSTERS

Market Oysters

AVAILABLE IN PLATES OF SIX OR TWELVE

Today's best, served with shallot vinaigrette & lemon

24 / 36



STARTERS

Sardines on Sourdough

Tomato and pepper provençale sauce

9

Sweet Cured Hot Smoked Mackerel

Thai ginger and fennel salad

11

Seared Mersea Island Scallops

In shell, samphire oil, caviar

16

Pan Fried Root Vegetable Rösti

Sweet potato, heritage beetroot, toasted pine nuts, butternut squash purée

11

Dingely Dell Pork Belly

Asian slaw salad, sweet and sticky barbeque dressing

10

English Stilton and Broccoli Soup

Handmade bread, Netherend salted butter

9

Starr Tiger Prawn Cocktail

Cucumber, baby gem, cherry tomatoes, Marie Rose sauce

16

Gressingham Duck Spring Roll

Confit duck leg, beansprouts, peppers, carrot, spring onion, hoisin and sesame dressing

12

ROASTS

All roasts served with roast potatoes, maple glazed carrots, buttered greens, roasted parsnips, Yorkshire pudding, gravy

Lincolnshire Pork Loin

Crackling, apple sauce

20

Angus 28-Day Striploin of Beef

Freshly grated horseradish

24

Root Vegetable Wellington

Green lentils, butternut squash, beetroot, spinach, tomato and basil gravy

19

MAINS

Soft Shell Crab Burger

Crunchy slaw, avocado, samphire, lemon mayonnaise

21



Welsh Valley Lamb Shank

Spring onion and garlic mash potatoes, redcurrant and rosemary jus

27

Traditional Fish and Chips

Beer battered haddock, hand cut chips, crushed minted peas, tartare sauce

19

Thermidor

Gruyère, cognac, breadcrumbs



new potatoes or skin on fries

Half 35 / Whole 70



Grilled

Garlic butter, seashore vegetables

LOBSTER

KIDS ROAST

All roasts served with roast potatoes, maple glazed carrots, buttered greens, roasted parsnips, Yorkshire pudding, gravy

British Roasted Chicken Breast

Pigs in blankets, stuffing

11

Angus 28-Day Striploin of Beef

12

Root Vegetable Wellington

Green lentils, butternut squash, beetroot, spinach, Vegan gravy

10

A BIT ON THE SIDE

Hand Cut Thick Chips

Skin On Fries

Roast Potatoes

Pigs in Blankets

Jug of Gravy

Cauliflower Cheese Pork and Apple Stuffing

6 EACH

