



A LA CARTE

MENU



SUNDAY ROASTS

DELICIOUS ROAST DINNERS
FULLY EQUIPPED WITH ALL THE TRIMMINGS!

If you'd love a Green Room Sunday Service, do give us a call to book your table in, feel free to order your roast during your booking if you just know what you love!

Call 01206 574001

FUNCTIONS

LET US TAKE CARE
OF YOUR SPECIAL OCCASION

Talk to our team about our venue hire in Colchester

COFFEE HOUR

COFFEE ON THE HILL HAPPY HOUR
BETWEEN 11AM - 12PM!

STARTERS

Soup of the day, sourdough bread vg	£5.50
Jack daniels glazed baby back ribs, radish, spring onion and chilli salad gf df	£7.50
Chicken, chorizo and baby leek terrine, house chutney, landcress, toasted ciabatta	£7
Baked field mushroom topped with grilled goats cheese, beetroot, artichoke & walnut salad v gf	£6.50
Smoked salmon, horseradish and chive tart, mixed radish & rocket salad	£7.50
Fried calamari, smoked paprika aioli, dressed rocket	£7.50



LIGHTER BITES

(SERVED LUNCHTIMES MON-SAT)

Scotch hens egg, caramelised red onions, watercress, chips df	£9.50
Vegetarian tart of the day, house salad, new potatoes v	£9.50
Proctors Cumberland sausages, creamed potato, buttered curly kale, onion gravy	£10
Roast butternut squash, pomegranate, beetroot and cous cous salad vg gf	£8
Cold roast chicken, grape, sun blushed tomato, fine bean salad, lemon mayonnaise dressing gf df	£9.50

PIES

PLEASE ALLOW 20 MINUTES COOKING TIME

ALL PIES COME COOKED IN PUFF PASTRY SERVED WITH FINE BEANS, ROASTED NEW POTATOES AND AN ACCOMPANYING SAUCE

Slow cooked venison, smoked bacon and baby onion, red wine jus	£18
Turkey, smoked ham hock and leek, wholegrain mustard cream	£17
Field mushroom, leek, spinach and tenderstem broccoli, wholegrain mustard cream v	£14

MAINS

Slow cooked leg of lamb, roasted butternut squash, confit new potatoes, curly kale, mint pesto, red wine jus gf	£20
Pan roasted duck breast, cavolo nero, dauphinoise potatoes, cranberry jus gf	£18
Caramelised red onion, fig and ricotta tart tatin, sunblushed tomato, pine nut and landcress salad, chips v	£16
Creamed leek, spinach, potato, camembert and parmesan gratin, tenderstem broccoli, side salad gf v	£16
Roasted butternut squash, spinach, artichoke and pine nut filo parcel, tenderstem broccoli, roasted tomato sauce, chips vg	£15

SHARING PLATTERS

FOR TWO PEOPLE

Tempura fried soft shell crab, moules marinere, calamari, garlic king prawns, landcress salad, smoked paprika aioli, coleslaw, chips	£50
Mixed grill platter, t bone steak, Cumberland sausage, baby back ribs, chicken breast, grilled tomato, field mushroom, landcress salad, chips	£55

FISH

Grilled seabass fillet, creamed potatoes, tenderstem broccoli, cockle and chive cream gf	£18
Pan roasted sea trout, crushed potatoes, fine green beans, saffron and mussel cream gf	£18
Moules marinere, (starter with bread or maincourse with fries)	Starter £7 Main £15.00
Beer battered haddock, chips, garden peas and tartare sauce	Small £10.00 Large £14.50

BURGERS

ALL BURGERS COME SERVED IN A TOASTED BRIOCHE BUN WITH GEM LETTUCE, COLESLAW AND FRIES

Rump steak, smoked bacon, cheddar cheese	£15
Field mushroom and mozzarella v	£11
Southern fried chicken breast	£14

STEAKS

ALL STEAKS COME SERVED WITH A BAKED FIELD MUSHROOM, GRILLED TOMATO, FRIES AND GARLIC BUTTER, OR ADD PEPPERCORN SAUCE FOR AN ADDITIONAL £2.50

8oz Sirloin gf	£24	8oz Fillet gf	£28	10oz Rump	£20
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SIDES

CHIPS | FRIES | FINE BEANS | HOUSE SALAD | COLESLAW | NEW POTATOES

ALL £3

v-vegetarian **vg**-vegan **gf**-gluten free **df**-dairy free