

Review

The Square Meal Guide

The Ostrich dates back some 900 years – it's supposedly the third oldest inn in England – & is a rambling monster of a place. The modern interior does come as a bit of a surprise after viewing the wonky timbered facade, but then a huge amount of money has been spent bringing this former coaching inn up to date, so expect black slate floors, chunky, contemporary wooden furniture, brilliant jewel colours & stained glass, as well as huge, sagging, sand-blasted beams, standing timbers & open fires.

Chris Perkins (ex Star Inn at Harome) has developed a wide-ranging, extensive menu to reflect the demands of the area (the M4 & M25 are just a mile or so away) & varied clientele. His style is modern British, with a few classic dishes given a contemporary twist, so while lunchtimes can be busy delivering sandwiches, burgers, salads & various rice & pasta dishes, there are also blackboard specials listing the sausage, pie, & fresh fish dish of the day, & an à la carte menu of good things such as rosemary & thyme lamb goujons with apple & mint dip, excellent sea bass fillets on lemon & dill risotto with parmesan crisps, & a textbook crème brûlée with kirsch-marinated cherries for afters.

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