

# Stick your neck out

**THERE'S something hot happening at The Ostrich under the fabulous new ownership of its exceptional proprietor, and it's not under the guests' collars as one of the inn's previous owners used to induce.**

**No, if some like it hot, this is the place for you.**

This wonderfully rebuilt, redecorated, and refurbished medieval inn is now the scene of an exciting restaurant with an eclectic menu boasting a choice to suit all.

Set among the mish-mash rue de Heathrow that is Colnbrook High Street, the Ostrich is the thumb that sticks out so sorely within the guarded hallows of this nearly impenetrable cul-de-sac of architectural anarchy.

Enough now!  
No account of this famous inn would be complete without mention of the most infamous keeper of what is renowned as the third oldest inn in the country.

Nobody knows the exact period when a man called Jarman let slip his most cash-endowed guests from a sloping bed into a vat of boiling water below their room before ditching their body in the Colne Brook.

But he and his wife certainly notched up a few, probably 60 as he boasted on the gallows before finally being caught out.

Food then. Make no mistake, this is a very good restaurant with one of the most elegant menus I can remember.

And, if you like the odd glass of the el vino collapso, you will not be disappointed with the selection on offer from this most generous of cellars.

What the wine list and menu share is this ability to be small but perfectly formed.

The decor is provided also by Peter Higgins at Eton Interiors which is gaining a huge reputation in this area and which usually use furnishings supplied by nearby Stephen Phillips.

Easy-on-the-eye jades in cloth, high-backed booth seats or same in stone flooring with light modern wood comfortable chairs adorn a careful mix of modern and medieval.

The wine list is a very good assembly of new and old world.

Good fresh crisp dry whites from Italy, France, Spain and South Africa, the house whites (Australian Colombar Chardonnay, Chenin Blanc, Vin Noble or Sauvignon Blanc) or the real thing, red, (Cabernet/Shiraz, Merlot or Cinsault Ruby Cabernet from Australia, Chile or South Africa).

There are good wines at good prices. Enjoy. You will.

The menu is quite superb.

To begin.

The Thai-spiced fishcakes with sweet chili sauce and sour cream. Delightful.

However, on the specials board, pan-seared scallops with blue swimming crab and spring onion-laced risotto, oh joy!

The sticky wild boar with Gruyere cheese and boulangere potatoes sells out very quickly. There's a very good reason. It's exquisite.

The 8oz or 10oz rib eye steak with Café de Paris butter, Béarnaise or melted Stilton sauce or fine red onion rings served with chunky chips and side orders of fresh vegetables was described as 'mesmerising'.

Being, however, at the Ostrich, I plumped for...yeah...the Ostrich.

I've had springbok but never the big bird.

Quite extraordinary. Succulent, sweet meat, quite a lot beefier than steak with a dark alluring, rare quality. Think of fillet beef and enlarge and drown in the intoxicating flesh of this game. Encased in light pastry as a wellington it was as good as it gets.

Coax yourself down to the Ostrich for a superb lunch or dinner.

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## for an exquisite bird



**Bird feeder:** The Ostrich's well-stocked bar; staff member Catherine Roberts; settle down at the table