

# SPRING A LA CARTE

## TO SHARE

House mixed olives VE £3.50

Hummus, babaganoush and warm flatbread VE £5

House baked focaccia, olive oil, aged balsamic and butter DF VE\* £4

Black truffle arancini, parmesan shavings and roasted garlic aioli VE\* £6

## STARTERS

**Tuna 'tataki'** with a ponzu and soy sauce, sesame, red chilli, avocado, coriander and spring onion GF DF £9

**Twice baked Lincolnshire poacher cheese soufflé**, apple, toasted hazelnut and watercress salad V £8

**Asparagus with crispy hen's egg**, black truffle, serrano ham, parmesan, celeriac and wild garlic VE\* £9

**Bombay spiced mutton scotch egg**, curry emulsion, coriander, puffed wild rice and yoghurt £8

**Wild garlic and potato soup** with a Berkswell cheese and black garlic straw VE\* £7

**Potted crab** with toasted sourdough, cucumber pickle and brown shrimps £9

## MAINS

**Risotto of wild garlic, asparagus, pea and broad bean** with roasted shallot and lovage espuma, confit tomato, nasturtium pesto and borage flowers GF VE\* £15

**Pan roasted halibut fillet** with a crab and lobster bisque, sea herbs, spinach, squid ink, king prawn and scallop ravioli £22

**Monkfish and king prawn curry**, steamed fragrant rice, coconut, mustard seed tossed greens, coriander, galangal, red chilli and prawn crackers GF DF £18

**Pan roast duck breast**, celeriac, cabbage, confit duck leg, seared foie gras and pancetta with red wine sauce GF £19

**Wytham woods venison burger** on a toasted brioche bun, Oxford Blue cheese, red onion marmalade, gem lettuce, tomato, chunky beer battered chips, red slaw and garden salad £16

**Cote de Boeuf for 2** with roast plum tomato, field mushroom, chunky chips, house salad, mustards, peppercorn sauce, café de paris butter and tenderstem broccoli in cashew nut butter £60

**Chargrilled aged Picanah rump steak** with roast plum tomato, field mushroom, chunky chips, watercress and peppercorn or café de paris butter £23

**Beer battered Cornish haddock fillet**, chunky chips, mushy peas, tartar sauce and lemon £16

## SIDES

**All side dishes are £4**

Garden salad VE

Tenderstem broccoli, cashew butter GF VE\*

Shoestring fries VE

Beer battered chunky chips VE

White truffle and parmesan fries GF

## DESSERTS

**Granny Smith apple and almond financier**, apple granita, brandy snap and clotted cream with warm Calvados scented crème anglaise £8

**Sticky toffee pudding**, Pedro Ximenez soaked raisins, honeycomb, vanilla ice cream and butterscotch sauce £7.50

**Iced banana parfait** with salted caramel, popcorn, glazed banana, toffee ice cream and scorched milk GF £7.5

**Dark chocolate delice**, sweet potato, basil, passion fruit and coconut crème fraîche VE £8

**Oxford Blue cheese**, biscuits, fig chutney and celery £9

**Ice cream and sorbet** ~ £2 per scoop