

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