

SUNDAY LUNCH

TO SHARE

House mixed olives VE £3.5

Freshly baked bread, olive oil, balsamic and butter V £4.5

Black truffle arancini, parmesan shavings and aioli V £5.5

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

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

Roast rump of Oxfordshire beef and cream of horseradish £20

Roast pork loin with crackling & bramley apple sauce £18

Roast leg of lamb & mint sauce £18

All roasts are served with Yorkshire pudding, beef fat roast potatoes, carrots, greens, pickled red cabbage and cauliflower cheese.

Pan roast hake fillet, crushed new potatoes, samphire, lobster & crab bisque, squid ink aioli & sea herbs £20

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 £15

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

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

DESSERTS

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

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

Dark chocolate delicé, sweet potato, basil, passion fruit and coconut crème fraîche VE GF

Oxford Blue cheese, biscuits, fig chutney and celery GF

Ice cream and sorbet - £2 per scoop