

AUTUMN A LA CARTE

TO SHARE

- House mixed olives £3 VE
Hummus, baba ganoush and warm flatbread £5 VE
House baked focaccia, olive oil, aged balsamic £4 VE
Baked rosemary studded Camembert for 2 to share with onion sourdough £12.95 V
Artisan cured meat charcuterie platter £9 GF

STARTERS

- Twice baked cheddar cheese soufflé**, mustard seed sauce and a candied walnut and watercress salad dressed in a black garlic and balsamic vinaigrette £8 V
Beetroot carpaccio with goats curd, blackberries, toasted hazelnut vinaigrette and baby rocket £8 GF, VE
Beef "tataki" with ponzu and soy sauce, sesame, red chilli, daikon radish, coriander and spring onion £9 DF, GF
Smoked haddock and lobster scotch egg, lovage and parsley emulsion, smoked kipper, endive and chive £9
White onion, ale & Parmesan soup, freshly baked focaccia £7 V, GF*
Baked king scallops in the shell, garlic, sun blush tomato, caper & parsley butter £10.95 GF

MAINS

- Monkfish and king prawn curry**, steamed fragrant rice, chilli tossed greens, coriander, galangal, red chilli and prawn crackers £18 GF, DF
Confit lamb shoulder, bean cassoulet, girolles, kale, celeriac, baby carrot, pickled onion & rosemary olive oil jus gras £18 GF
Wytham Woods venison burger, on a toasted brioche bun, Oxford blue cheese, baby gem, onion marmalade, beef tomato and pickle with shoestring fries & red slaw £15
Roast butternut squash, caramelised onion and sage tart, crispy kale, pesto, pinenuts & Berkswell cheese shavings £16 VE*
Chargrilled 28 days aged rib eye steak with roast plum tomato, field mushroom, chunky chips and watercress with peppercorn or Café de Paris butter £24
Beer battered Cornish haddock fillet, chunky chips, mushy peas, tartar sauce and lemon £16 DF
Pan roast cured cod chunk, vitelotte potatoes, chive fish cream, squid ink aioli, beer battered oyster, fish scratchings and roast fennel £20
Chateaubriand of beef for to share for 2, roast plum tomato, field mushroom, chunky chips, house salad and mustards with peppercorn sauce, Café de Paris butter and tenderstem broccoli £60

SIDES

All side dishes are £4

Rocket and Parmesan salad GF

Fries with rosemary and sea salt GF V DF

Chilli greens V, GF

White truffle and Parmesan fries GF V

Beer battered chunky chips V DF

DESSERTS

- Dark chocolate torte**, blackberries, blackberry gel, chocolate crackling, crème fraîche £8 VE* GF
Sticky toffee pudding, Pedro Ximenez soaked raisins, clotted cream, vanilla ice cream and honeycomb £8
Decanted vanilla crème brûlée, lemon curd, cherry sorbet, pistachio meringue, spun sugar, mint - £8 GF
Cheeseboard (3 piece) with biscuits, fig chutney and celery (see server for today's cheeses) - £10 GF
Ice cream and sorbet - £2 per scoop GF