

WINTER 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
Salt cod beignets with tartar sauce, watercress and lemon £9

STARTERS

- Twice baked cheddar and goats cheese soufflé**, apples, chicory, hazelnuts £8 V
Beetroot cured salmon, celeriac remoulade, fennel gel, dill oil £9 GF
Roast Jerusalem artichoke veloute, light curry oil, fresh baked focaccia £7 VE
"Koh Shui" Chinese style pork ballotine, chilli, sesame, garlic, cucumber, coriander, soy £9 DF, GF
Confit duck leg scotch egg, smoked parsnip emulsion, pickled red cabbage £8
Ras el Hanout cauliflower, white bean tagine, chermoula, tahini dressing £8/£16 VE, GF

MAINS

- Cod and king prawn Malaysian curry**, steamed fragrant rice, prawn cracker, aubergine chutney, green beans, red chilli and coriander £18 GF, DF
Roast Wytham Woods venison haunch, purple potatoes, curly kale, roast beetroot, horseradish, blackberries, red wine sauce £22 GF
Hake fillet, mussels, leeks, artichokes, tomato and pickled fennel dashi broth, saffron aioli, tempura king prawn £20 DF
Celeriac, spinach and wild mushroom open lasagne, poached duck egg, parmesan, shaved black truffle £17 VE
Chargrilled aged rib cap beef burger, cheddar cheese, pickled gherkin, red onion marmalade, baby gem, beef tomato, red slaw, shoestring fries £16
Beer battered Cornish haddock fillet, chunky chips, mushy peas, tartar sauce, lemon £16 DF
Chargrilled 10oz sirloin steak, roast plum tomato, field mushroom, chunky chips, watercress £25 served with peppercorn sauce or Café de Paris butter
Cote de boeuf for 2 to share, roast plum tomato, field mushroom, chunky chips, house salad and mustards, tenderstem broccoli, peppercorn sauce, Café de Paris butter £60

SIDES

- Tossed greens V, GF
House salad GF VE
Rocket and Parmesan salad GF
Beer battered chunky chips V DF
White truffle and Parmesan fries GF V
Fries with rosemary and sea salt GF V DF
All side dishes are £4

DESSERTS

- Dark chocolate delice**, blackberries, chocolate crackling, mint, blackberry sorbet £8 VE GF
Sticky toffee pudding, Pedro Ximenez soaked raisins, toffee ice cream, butterscotch sauce, honeycomb £8
Yorkshire forced rhubarb semifreddo, lemon curd, white chocolate set cream, pistachio, honey, meringue £9 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