



£29 for 3 courses plus the bartender's signature cocktail or £22 for 2 courses

TO START

'H Forman and Son' London Cured Salmon Lemon, Capers, Beetroot Cress

Duck Liver Pate
Gin and Currant Chutney, Brioche Soldiers

Soup of the Day Crusty Bread

Goats Curd, Roasted Beets Candied Walnuts (V)

MAIN COURSE

Gillray's 'Steak and Chips'
O'Shea's Rib Eye Steak, Triple Cooked Chips,
Oxford Blue Cheese Sauce

Smoked Bacon Chop Fried 'Clarence Court' Burford Brown Egg, Hash Brown

Fish and Chips London Pride Ale Battered Pollock, Triple Cooked Chips, Posh Mushy Peas, Tartare Sauce

> Winter Vegetable Crumble 'Lyburn' Winchester Cheddar



TO FINISH

Bakewell Tart

Dark & Sweet Cherries, Custard and Vanilla Ice cream

Sticky Toffee Pudding Clotted Cream, Vanilla Ice Cream

Coconut Mousse
With White Chocolate, Lime Curd and Passion Fruit Sorbet

Oppo 'Healthy' Ice Cream (39 Calories per Scoop) Madagascan Vanilla, Mint Chocolate Swirl, Salted Caramel

LUNCH OFFER

Gillray's 'Steak and Chips'
O'Shea's Rib Eye Steak, Triple Cooked Chips, Oxford Blue Cheese Sauce
£15



All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance.