

SNACKS

Handmade Scotch Egg, Oxford sauce (811kcal) 8
Padrón Peppers, extra virgin olive oil (ve) (190kcal) 7.5
Beef Shin Croquettes, gochujang mayo (450kcal) 9
Monkfish Scampi, tartare sauce (276kcal) 10
Green & Kalamata Olives (ve) (359kcal) 5
Whole Baked Sourdough, salted butter (v) (1490kcal) 7.5

SMALL PLATES

Pan-Seared Scallops, celeriac purée, pancetta, pickled pear, salsa verde (297kcal) 13.5
Braised Pork Cheeks, smoked bacon, parsnip purée, pangrattato, red wine sauce (463kcal) 10
Baked Harissa Goats Cheese, hot honey, picante sauce, toasted sourdough (v) (509kcal) 8.5
Mushrooms On Toasted Sourdough, garlic, thyme, haricot bean & rosemary purée (ve) (576kcal) 9
Calamari, saffron aioli (296kcal) 9.5
Miso Chicken Skewers, yakiniku BBQ sauce, miso dressing* (427kcal) 9.5

MAINS

Our daily specials are selected and prepared by our team of chefs.

10oz Ribeye Steak, fries, your choice of peppercorn* (1194kcal), chimichurri (1315kcal) or beef dripping sauce (1235kcal) 33
Add: Scallops in Garlic Butter (239kcal) 10.5 | Garlic King Prawns (361kcal) 5
Ham, Egg & Chips, French-trimmed glazed gammon, free-range fried egg, thick-cut chips, Oxford red wine sauce (1040kcal) 20.5
Pan-Roasted Fillet of Cod, potato rosti chips, sautéed leeks & peas, lemon, caper & parsley sauce* (655kcal) 25.5
Chicken Milanese, rocket & cherry tomato salad, fries (1088kcal) 19.5
Beef Brisket & Portobello Mushroom Pie, buttery mash, buttered leeks & savoy cabbage, red wine gravy (1741kcal) 21.5
Devonshire Cheddar & Pancetta Burger, grilled beef patty, red pepper & tomato relish, fries, house sauce (1356kcal) 20.5
Butternut Squash & Beetroot Salad, grains, chicory, radish, maple & mustard dressing* (ve) (490kcal) 16
Add: Halloumi (v) (394kcal) 3.5 | Grilled Chicken Breast (193kcal) 4 | Goats Cheese (291kcal) 3.5
Roasted Aubergine, feta, coconut & lemon dressing, rose harissa, rocket & mint salad, pine nuts, molasses (v) (405kcal) 16.5
Vegan serve available (ve) (350kcal)
King Prawn & Devon Crab Linguine, picante sauce, lemon & herb pangrattato (653kcal) 19
Beer-Battered Fresh Atlantic Haddock & Chips, minted crushed peas, tartare sauce (1199kcal) 21

SIDES

Potato Rosti Chips (v) (576kcal) 6.5 | Skin-On Fries (ve) (501kcal) 5
Rosemary & Parmesan Fries, white truffle-infused oil (600kcal) 6.5
Hand-Breaded Halloumi Fries, chipotle chilli jam (v) (740kcal) 8.5
Creamed Spinach (v) (180kcal) 6
Cherry Tomato & Grain Salad (ve) (166kcal) 5

DESSERTS

Black Forest Sundae, chocolate & vanilla ice cream, triple chocolate brownie, whipped cream, Amarena wild cherries (v) (937kcal) 10
Apple & Spiced Rhubarb Crumble, vanilla crème anglaise (v) (624kcal) 8.5 *Vegan serve available (ve) (762kcal)*
Chocolate Fondant, white chocolate & raspberry ice cream (v) (714kcal) 8.5
Sticky Toffee Pudding, ginger ice cream (v) (942kcal) 8.5
British Cheeses, savoury biscuits, rye bread, hedgerow chutney, grapes (v) (990kcal) 11
Coffee & Mini Brownie (v) (596kcal) 7

SHARES

Charcuterie Board, Italian cured meats, olives, pickles, toasted sourdough, rye bread (1444kcal for two to share) 20
Fritto Misto, crispy king prawns, calamari, monkfish, padrón peppers, saffron aioli, tartare sauce (1068kcal for two to share) 26

Where table service is offered, a discretionary service charge of 10% may be added.

Allergen Information: Our easy-to-use allergen guide is available for you to use. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol.