

## Nibbles

Please see blackboards for bar snacks & specials

Perello olives <i>ve/gf</i>	5
Fried padron peppers, Malden sea salt, grilled lemon <i>ve/gf</i>	7
Dorset venison salami, pickles	8
Humous, fried chickpeas, sesame, herbs, olive oil, toasted flatbread <i>ve/gfo</i>	8
Chicken liver parfait, pink peppercorn butter, grilled brioche, fig chutney <i>gfo</i>	9

## Starters

Pea, mint & wild garlic soup, sourdough baguette, Netherend farm butter <i>vgo/gfo</i>	8
Pork belly bites, radicchio, house bbq sauce, pickled shallots & chilli <i>vgo/gfo</i>	10
Twice baked cheddar & Comte soufflé, spinach, grain mustard, cheese sauce <i>v</i>	11
Grilled, new season Asparagus, anchovy & garlic butter, Parmesan	12
Cravette & Atlantic prawn cocktail, Bloody Mary dressing, Caviar, sourdough	13
Fillet of beef Carpaccio, rocket, parmesan, capers, mustard dressing, herb oil	14
Whole Baked Camembert ( <i>to share</i> ), tomato chutney, sourdough baguette <i>v</i>	18

## Mains

Buratta, heritage tomatoes, wild garlic pesto, rocket, pickled red onions <i>v/gf</i>	18
Double cheese burger, bacon, pickles, gem, tomato, house sauce, miso onions, bistro fries	19
Spinach gnocchi, butternut squash, tomato, spinach, sage, parmesan <i>vgo/gf</i>	20
Chicken Milanese Caesar, gem, parmesan, dressing, anchovies, parmesan	21
Chicken Kyiv, gem, wild garlic butter, creamed potatoes	22
Cotswold venison burger, red Leicester, gem, tomato, aioli, miso onions, bistro fries	22
Slow cooked Oxfordshire lamb shoulder, creamed potato, glazed carrots & parsnips	25
Fillet of beef Wellington, dauphinoise potatoes, red wine sauce	34

## Seafood ...please see boards for daily fish

Shetland mussels, garlic, onion, white wine & cream sauce, parsley, lemon & bistro fries <i>gf</i>	21
Whole roast John Dory, Purple sprouting broccoli, salsa verde <i>gf</i>	24
Roast Cornish Monkfish tail, spinach, chorizo & white bean cassoulet, rouille <i>gfo</i>	25
'Gambas Rojas', giant Atlantic prawns, smoked paprika, confit garlic & sherry butter, fries <i>gf</i>	26

## Steaks

**dry aged in house** All steaks served with bistro fries or hand cut chips

8oz fillet	36		20 oz T-Bone	45		20 oz Sirloin on the bone	45		1kg Cote De Boeuf	<i>to share 70</i>	
Sauces	3		Wild garlic butter		Béarnaise		Red wine sauce		Bone marrow jus		Peppercorn

Sides	5		Hand cut chips		Bistro fries		Dauphinoise potatoes		Creamed mash
			Honey glazed carrots & parsnips		Green beans & almonds		Mixed greens		
			Buttered new potatoes		House salad				