



SEE BLACKBOARDS FOR BAR SNACKS & SPECIALS
 Sunday 2nd January 2025

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| Nibbles | Perello olives | 5 |
| | Fried padron peppers, Malden sea salt ve | 7 |
| | Guinness rarebit | 8 |
| | Humous, fried chickpeas, sesame, herbs, olive oil, toast (ve) | 8 |
| | Bolognaise croquettes, aioli, parmesan | 8 |

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| Starters | Cauliflower & parmesan soup, sourdough baguette v/vgo/gfo | 9 |
| | Smoked haddock chowder, sourdough baguette | 10 |
| | Cotswold game, pistachio & apricot terrine, pickles, mustard & toast (gfo) | 10 |
| | Pork belly bites, radicchio, house bbq sauce, pickled onions & chilli | 11 |
| | Twice baked cheddar & Comte soufflé, spinach, grain mustard, parmesan cream (v) | 12 |
| | Shell roasted Scottish scallops, bacon, samphire, shellfish butter, sourdough crumb (gfo) | 16 |
| | Baked Camembert (to share), tomato chutney, sourdough baguette (gfo) | 18 |

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| Roasts | All of our roasts are served with roast potatoes, braised red cabbage, roasted carrots, Yorkshire pudding & red wine gravy | |
| | Sirloin of Oxfordshire beef & slow cooked brisket | 26 |
| | Cotswold Lamb rump | 26 |
| | Roast pork loin chop & pulled shoulder | 24 |
| | Half roast corn fed chicken | 23 |
| | Squash, mushroom & savoy wellington (v) | 22 |

Vegan main available upon request, please speak to a member of the team

For the table Pigs in blankets | Cauliflower cheese | Gratin dauphinoise | Pork sage & onion stuffing
 5 each

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| Mains | Spinach gnocchi, butternut squash, spinach, roasted tomato & parmesan (gf/v/vgo) | 20 |
| | The WA double cheese burger, bacon, pickles, gem, tomato, burger sauce, fries | 20 |
| | Buttermilk chicken burger, Swiss cheese, pickles, gem, tomato, aioli, sriracha, fries | 20 |
| | Panfried Cotswold partridge breasts, confit legs, braised lentils, buttered kalettes | 23 |
| | Pheasant bourguignon, dauphinoise, carrots, bacon, mushrooms, onions, mixed greens | 24 |
| | Loch Dart salmon, langoustines, pea & lemon risotto, dill oil | 25 |
| | Loin of Charlbury venison wellington, celeriac puree, port & blackberry sauce | 29 |

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| Sides | Roasted carrots & parsnips, local honey, soft herbs | 5 |
| | Hand cut chips/bistro fries | 5 |
| | Mixed greens, house butter | 5 |

Allergens: Please inform us of any allergens or intolerances before ordering. Whilst we have protocols in place to address the risk of cross contamination of allergens and nuts, we cannot guarantee their total absence in our food & drink

For our team: A discretionary service charge of 12.5% will be applied to your bill. All gratuities are shared amongst the team.