

# STARTERS

'Trip to Iceland 2018' Lamb Belly & Broth with Wild Garlic  
Bread £10.00

Crispy Pig's Head with Pancetta, Black Pudding & Onion  
Ketchup £7.10

Mushroom Omelette with Crème Fraîche £7.10

Potted Duck Liver Parfait with Confit Leg, Smoked Duck  
Breast, Fig & Cherry Chutney & Brioche £8.00

Smoked Mackerel Scotch Egg with Dill Mayonnaise £7.10

Oxford Blue Cheese, Poached Pear & Walnuts £6.00

# MAINS

Hay Baked Cotswold White Chicken with Brioche Bread  
Sauce, Boulangere Potatoes & Chicken Gravy £38.00  
(For Two to Share)

Loin of Cotswold Venison with Beetroot, Chestnut & Venison  
Shin Hash Brown £23.00

Hampshire Chalk Stream Trout with Markham Farm  
Asparagus, Samphire, Jersey Royals & Fish Sauce £18.50

Fillet of Newbottle Farm Beef with Roasted Bone Marrow,  
Beer Braised Onions & White Horse Chips £25.00

Gnocchi with Butternut Squash & Sage Pesto £14.95

Purston Manor Lamb 'Pie' with Savoy Cabbage Dauphinoise  
Potatoes, Mint Sauce & Lamb Gravy £22.00

Toasted Barley with Peas, Broad Beans, Poached Hens Egg &  
Summer Truffle £14.95

Fish & Chips with Pea Puree & Tartar Sauce £12.50

Sides All at £3.00 White Horse Chips, Dauphinoise Potatoes, Cauliflower  
Cheese, Broccoli in Brown Nut Butter

All Items are subject to availability. All our bread is baked in house. Please ask a member of staff if you  
have any concerns regarding allergens in our dishes