

STARTERS

Terrine of Cotswold Chicken with Chicken Liver Parfait, Figs, Pickled Cherries & Brioche £8.00

Mushroom Omelette with Creme Fraiche & Parmesan £7.50

Mussels Cooked in Cider with Brown Bread £8.00

Squab Pigeon with Parsley Root & Herb £10.00

Oxford Blue Cheese with Poached Pear, Raisins, Chicory & Walnut Dressing £6.00

Smoked Mackerel Scotch Egg with Dill Mayonnaise £7.10

Crispy Pigs Heads with Pancetta, Black Pudding, Beer Pickled Onion & Onion Ketchup £7.10

MAINS

Newbottle Farm Chateaubriand with Ox Tail Hot Pot & Beef Gravy
for two £30.00/per person

Cotswold Chicken with Chestnut Stuffing, Brioche Bread Sauce & Chicken
Gravy £20.00

Little Hill Farm Pork Belly & Tenderloin with Pork Cheek Croquette, King
Oyster Mushroom, Mushroom Puree & Pork Gravy £19.95

Merryfield Farm Duck Breast with Duck Faggot & Malted Squash £20.00

Newbottle Farm Beef Fillet with Beer Braised Onions, Roasted Bone
Marrow & White Horse Chips £26.00

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

Plymouth Plaice with Brown Shrimps, Samphire & New Potatoes £20.00

Fish & Chips with Pea Puree & Tartar Sauce £13.95

Gnocchi with Wild Mushrooms & Truffle £14.95

SIDES all at £3.00

White Horse Chips
Dauphinoise Potatoes
Braised Red Cabbage
Broccoli with Hazelnuts

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.