

STARTERS

Cotswold Chicken Terrine with Liver Parfait, Honey Glazed Figs &
Toasted Brioche £8.00

Mushroom Omelette with Creme Fraiche & Parmesan £7.50

Cured Salmon with Smoked Salmon Mousse, Dill Pickled Cucumber &
Rye £8.00

Salad of Oxford Blue Cheese, Mulled Wine Poached Pear & Chicory with
Walnut Dressing £6.00

Smoked Mackerel Scotch Egg with Dill Mayonnaise £7.10

Crispy Pigs Heads with Pancetta, Black Pudding, Pickled Celery & Baked
Apple Puree £7.10

Our chefs work in a small kitchen environment where most allergens are present including nuts and peanuts.
Therefore **we can never guarantee** our dishes are completely free from traces of any known allergens

MAINS

Cotswold Chicken with Pistachio & Apricot Stuffing, Citrus Braised
Turnips & Chicken Gravy £20.00

Goose with Chestnut Stuffing, Parsnips, Pickled Cranberries & Brioche
Bread Sauce £21.00

Little Hill Farm Pork Belly with Slow Cooked Shoulder, English Onions &
Toasted Barley £19.95

Newlyn Hake with Mussel Cream, Spinach & New Potatoes £19.95

Roast Cauliflower with Caramelised Cauliflower Puree, Almonds, Raisins
& Kale £12.95

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

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

Roast Squash with Herb Gnocchi, Squash Puree & Goats Curd £14.95

Fish & Chips with Pea Puree & Tartar Sauce £13.95

SIDES all at £3.00

White Horse Chips
Dauphinoise Potatoes
Braised Red Cabbage
Parsnips with Nuts
Buttered Savoy Cabbage

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