

SUNDAY LUNCH

2 COURSES £20, 3 COURSES £24

STARTERS

Crispy Pigs Head with Pancetta, Black Pudding, Pickled Celery & Baked Apple Puree

Cotswold Chicken Liver Parfait with Fig & Cherry Chutney & Toasted Brioche

Jerusalem Artichoke & Roasted Garlic Soup

Smoked Mackerel Scotch Egg with Dill Mayonnaise

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

MAINS

Slow Cooked Rump of Beef & Yorkshire Pudding

Little Hill Farm Pork Belly with Baked Apple Puree

Cotswold Chicken with Pistachio & Apricot Stuffing

Merryfield Farm Duck with Parsnips

Mushroom Wellington

Served with Roast Potatoes & Vegetables

Fish & Chips with Pea Puree & Tartar Sauce

Butternut Squash, Pearl Barley & Sage Pesto

Newbottle Farm Beef Fillet with Beer Braised Onions, Roasted Bone Marrow & White Horse Chips
(£8 Supplement)

DESSERTS

Sticky Toffee Pudding with Rum & Raisin Ice-Cream

Creme Brûlée

Chocolate & Hazelnut Delice with Halzenut Ice-Cream

Apple, Custard Tart with Vanilla Ice-Cream

Cheese with Fig Chutney & Crackers

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