

# LUNCH

Tuesday - Saturday 12pm-3pm

2 Courses £16.50, 3 Courses £18.50

## STARTERS

Pigs Head & Black Pudding Terrine, Piccalilli & Toasted Honey,  
Mustard Loaf

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

## MAINS

'Jambonette' of Cotswold Chicken with Chestnut Stuffing,  
Celeriac Cream & Winter Greens

Slow Cooked Ox Cheek with Bone Marrow & Carrots

Butternut Squash Gnocchi with Sage Pesto

## DESSERTS

Sticky Toffee Pudding with Salted Caramel Ice-Cream

Crème Brûlée

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