

# S T A R T E R S

Glazed Omelette of Wild Mushrooms, Creme Fraiche &  
Parmesan £7.50

Cured Chalk Stream Trout, Trout Mousse, Dill Pickled  
Cucumber, Avruga Caviar & Rye £8.00

Oxford Blue Cheesecake, Baked Apple Puree & Bitter Leaves with  
Walnut Dressing £6.00

Crispy Pig's Head, Black Pudding & Heritage Carrots £7.50

Ham Hock Terrine, Piccalilli & Toasted Brioche £7.00

Crab Scotch Egg & Shellfish Bisque £7.50

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.

# M A I N S

Hay Baked Merryfield Farm Duck, Crispy Leg, Smoked Breast,  
Peas & Gem Lettuce  
(for Two to Share) £40.00

Newbottle Farm Beef Fillet, Beer Braised Onions, Roasted Bone  
Marrow & White Horse Chips £26.50

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

Crispy Poached Duck Egg, King Oyster Mushroom 'Risotto' &  
Pickled Onion £13.95

Cotswold White Chicken, Bacon Stuffing, Leeks & Chicken Gravy  
£20.00

Cotswold Venison Loin, Ragù, Beetroot & Toasted Barley £22.00

Little Hill Farm Pork Belly, Sage Poached Turnips & Pork Cheek  
Croquette Potato £18.95

Gilt Head Bream, Bacon & Mussel Chowder £16.50

Gnocchi, Peas, Broad Beans & Goats Curd £14.95

Fish & Chips, Pea Puree & Tartar Sauce £13.95

## S I D E S all at £3.00

White Horse Chips  
Dauphinoise Potatoes  
Peas, Gem Lettuce & Mint  
Buttered Savoy Cabbage

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