

SET MENU

2 Courses £16.95, 3 Courses £18.95

STARTERS

Mushroom Soup with Wild Mushroom Tortellini

Salad of Oxford Blue Cheese with Red Wine Poached Pear,
Pickled Celery & Walnut Dressing

MAINS

Heritage Carrot & Lentil Stew with Goats Curd

Newbottle Venison 'Pie' with Salt Baked Beetroots

Fish & Chips with Pea Puree & Tartar Sauce

DESSERTS

Sticky Toffee Pudding & Salted Caramel Ice-Cream

Buttermilk Panna Cotta with Newbottle Honey

SIDES all at £3.00

White Horse Chips
Dauphinoise Potatoes
Braised Red Cabbage
Winter Greens with Nut Butter

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