

SUNDAY

2 COURSES £22, 3 COURSES £26

STARTERS

Cheddar & Ale Soup

Salt Baked Beetroot with Oxford Blue Cheese & Walnut Tart

Smoked Mackerel Scotch Egg with Pickled Cucumber Ketchup

Duck Liver Parfait with Fig & Cherry Chutney & Brioche

MAINS

Slow Cooked Sirloin of Beef with Carrot & Yorkshire Pudding

Little Hill Farm Pork Belly with Cabbage & Bacon

Hay Baked Celeriac with Wild Mushrooms & Cep Gravy

Served with Roast Potatoes & Vegetables

Heritage Carrot & Lentil Stew with Goats Curd

Fillet of Newbottle Farm Beef with Bone Marrow, Beer Braised Onions & White Horse Chips *£8 Supplement*

Fish & Chips with Pea Puree & Tartar Sauce

DESSERTS

Sticky Toffee Pudding & Salted Caramel Ice-Cream

Lemon Tart & Blackberry Sorbet

Chocolate Mousse Cake with Hazelnut Cream

Selection of British Cheeses with Fig Chutney & Oat Biscuits

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