



We are unable to accommodate all dietary requirements & allergies
but will try to as best as possible

STARTERS

Spring leek & asparagus quiche Garden salad (V)	9	Soup of the day House-baked bread (V)	8
King prawn thermidor Buttery wine sauce	13.95	Classic scotch egg Celeriac remoulade	8
Bubble & squeak Back bacon, poached egg, hollandaise (GF)	8.95	Roasted scallops Confit garlic, white port, tarragon	13.95

MAINS

Tamworth pork chop Dauphinoise, hispi cabbage, apple purée, pommery mustard sauce	21	Confit duck leg Parsnip purée, dauphinoise, garlic green beans, red wine jus	25.95
Herb crusted roast lamb rump Dauphinoise, carrot purée, peas, red wine jus	24.95	Baron bigod, potato, caramelised onion pie Honey roasted root vegetables, gravy (V)	17
Lemon Sole Meunière Whole lemon sole, caper butter sauce, fresh lemon	19.95	Fish du jour (Please ask your server for todays selection)	M/P
		Chicken ballotine Parma ham, grilled asparagus, shaved parmesan, chicken cream sauce	19.95

CLASSICS

Full crust chicken, ham, mushroom & leek pie Creamed mash, buttered seasonal vegetables, chicken gravy	18
Crispy battered haddock & chips pea purée, tartar sauce, fresh lemon (DF)	18
Asparagus, pea & feta risotto Flaked almonds (V/GF/N)	17

GRILL

All served with garlic butter & a green salad
Add a slab of Oxfordshire blue cheese +3.5

220g Dry aged Ribeye (GF)	19.95	600g Dry aged T-Bone (GF)	35
190g Dry aged fillet (GF)	28.95	1.2 kg Dry aged Tomahawk 2-3person sharer (GF)	60

SAUCES

Bearnaise (V/GF)	3.50
Brandy cream peppercorn(V)	3.50
Red wine jus (GF)	3.50
Café de Paris butter	1.50

SIDES

Seasonal buttered greens (V/GF)	4.50
Garlic green beans (VG/GF)	4.50
Creamed mash (V/GF)	4.50
Koffman fries (VG)	4.50
Dauphinoise (V/GF)	4.50
Truffle & parmesan fries	6.50
Garlic roasted portobello mushrooms (VG/GF)	4.50
Creamed spinach (V/GF)	4.50

(V) vegetarian

(GF) gluten free

(N) contains nuts

(DF) dairy free

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance. All weights are approximate and are taken prior to cooking. VAT is included at the current rate.