



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

## STARTERS

<b>Bubble &amp; squeak</b>   Back bacon, poached egg, hollandaise (GF) <b>8.95</b>	<b>Dorset crab crumpet</b>   Caviar, herb mayonnaise <b>13.95</b>
<b>Quiche Lorraine</b>   Garden salad <b>9</b>	<b>Chorizo scotch egg</b>   Saffron aioli <b>8</b>
<b>Sun-dried tomato &amp; mozzarella arancini</b>   Romesco (V/N) <b>9</b>	<b>Roasted scallops</b>   Confit garlic, white port, tarragon <b>13.95</b>
<b>House-baked focaccia</b>   Romesco, Olive tapenade (V/N) <b>7</b>	<b>Buratta</b>   Heritage tomatoes, olive tapenade (V/GF) <b>9.95</b>

## MAINS

<b>Tamworth pork chop</b>   Dauphinoise, savoy cabbage, apple purée, pommery mustard sauce (GF) <b>21</b>	<b>Roasted aubergine</b>   Manchego, quinoa, roasted peppers (V/GF) <b>17</b>
<b>Herb crusted roast lamb rump</b>   Dauphinoise, carrot purée, peas, red wine jus <b>24.95</b>	<b>Fish du jour</b> (Please ask your server for todays selection) <b>M/P</b>
<b>Lemon sole à la meunière</b>   Crunchy capers, lemon butter sauce, croutons <b>22.95</b>	<b>Chicken ballotine</b>   Parma ham, grilled tenderstem, shaved parmesan, chicken cream sauce <b>19.95</b>

## CLASSICS

<b>Pie of the day</b>   Creamed mash, buttered seasonal vegetables, gravy <b>18</b>
<b>Crispy battered haddock &amp; chips</b>   Pea purée, tartar sauce, fresh lemon (DF) <b>18</b>
<b>Chicken supreme caesar salad</b>   Streaky bacon, anchovies, croutons, parmesan, boiled egg (GF) <b>18</b>

## GRILL

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

<b>1.2kg Dry aged Tomahawk</b> (2-3 person sharer) <b>60</b>	
<b>190g Dry aged fillet</b> (GF) <b>28.95</b>	<b>220g Dry aged Ribeye</b> <b>19.95</b>

## SAUCES

<b>Bearnaise</b> (V/GF) <b>3.50</b>
<b>Brandy cream peppercorn</b> <b>3.50</b>
<b>Red wine jus</b> <b>3.50</b>

## SIDES

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

(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.