

**STARTERS**

**Rustic Bread & Olives (GFA) — 7.00**  
with balsamic oil

**Chef's Pate of the Day (GFA) — 8.50**  
with red onion marmalade & toasted brioche

**Charcuterie Sharer Board (GFA)**  
**for 2 — 14.00, for 4 — 22.00 & for 6 — 28.00**  
Cured meat, cheese, dried fruit, grapes & rustic breads

**Salt & Pepper Squid — 9.00**  
with spring onion, lime & a soy and chill sauce

**Wild Mushrooms (VEA, GFA) — 8.00**  
in garlic & white wine sauce on toasted brioche

**Whole Baked Camembert (V, GFA) — 9.50**  
with honey, garlic and rosemary, caramelised  
onion chutney & warm bread

**SUNDAY ROASTS**

All our Roasts are served with braised red cabbage, rosemary-roasted Maris Piper potatoes, honey-glazed parsnips, glazed carrots and seasonal vegetables

**Slow-roasted Striploin of Oxfordshire Beef with creamed horseradish & red wine jus — 22.00 / 17.00**

**Herb-Stuffed and Rolled Pork Belly with crisp crackling, apple compote & cider gravy — 20.00 / 15.00**

**Spinach, Cauliflower and Lentil Pie with wild mushroom gravy (VE) — 18.50**

**Slow-roasted Leg of Oxfordshire Lamb with rosemary, garlic & mint sauce — 24.00 / 18.00**

**Free Range Lemon and Rosemary Roast Chicken — 19.00 / 14.00**

**MAINS**

**Pan-fried Seabass (GF) — 23.00**  
with beurre noisette, crayfish, new potatoes & samphire

**Oxford Sausage & Mash (GFA) — 17.50 / 12.50**  
with creamy mash, cavolo cabbage, crispy onions,  
garlic herbed peas & caramelised onion gravy

**Roasted Vegetable Lasagne (V) — 18.00**  
with garlic bread & house side salad

**Caribbean Mutton Curry (GF) — 18.50**  
with rice and peas & plantain

**Beer Battered Fish (GF) — 18.50 / 14.00**  
with chunky chips, minted mushy peas & tartare sauce

**Steak & Dark Ale Pie — 18.50**  
with creamy mash or chunky chips, seasonal  
vegetables & homemade gravy

**A Service Charge of 12.5% is applied to tables of 6 or more**  
**Please let us know if you have any allergies or dietary requirements**

## MENU

**TRY OUR  
SPECIALS!**

### CHILDREN

**Fish & Chips (GFA) — 7.00**

**Chicken Goujons & Chips — 7.00**

**Sausage & Mash or Chips (GFA) — 7.00**

**Pasta & Tomato Sauce (VEA, GFA) — 7.00**

**Add garden peas or baked beans 1.00**

**Child's Chocolate Brownie — 3.50**

### SIDES

**Roasted Parsnips with Thyme — 5.50**

**Cauliflower Cheese with Oxford Cheddar — 5.50**

**Pigs In Blankets — 5.50**

**Yorkshire Puddings — 5.50**

**Garlic Butter Green Beans — 5.50**

**Pork and Sage Stuffing Balls — 5.50**

### DESSERTS

**Warm Chocolate Brownie (GF) — 7.50**

with salted caramel ice-cream

**Classic Creme Brûlée (GFA) — 7.50**

with shortbread biscuit

**Sticky Toffee Pudding (GFA) — 7.50**

with vanilla ice-cream

**Mini Dessert & Hot Drink (GFA) — 8.00**

Mini Chocolate Brownie or Sticky Toffee  
Pudding with Pot of Tea, Americano or Espresso

**Extra Custard or Cream — 3.00**

**Crumble of the Day (GFA) — 7.50**

with custard

**Affogato (GFA) — 6.50**

vanilla ice cream & espresso coffee

**Add 25ml Baileys, Kailua or Baileys — 3.00**

**Trio of Ice Creams or Sorbets (VEA) — 8.00**

Vanilla or Salted Caramel Ice-cream,  
Mango or Raspberry Sorbet (VE)

**One scoop Sorbet — 3.50**

**One scoop Ice Cream — 3.00**

### HOT DRINKS

**Americano — 3.85**

**Espresso — 3.85**

**Cappuccino — 3.95**

**Latte — 3.95**

**Flavoured Latte — 4.25**

Coconut, Almond, Cinnamon,  
Vanilla, Caramel or Hazelnut

**Pot of Yorkshire Tea — 3.45**

**Flavoured Teas — 3.60**

Earl Grey, Peppermint, Green Tea, Rooibos,  
Camomile, Red Berry or Cranberry & Raspberry

**Hot Chocolate — 3.95**

**Liqueur Coffee — 6.65**

with 25 ml Jameson, Tia Maria or Baileys