

STARTERS

Beetroot Cured Salmon, Pickled Samphire, Crispy Capers, Gin Granita	£7.50
Ham Hock and Foie Gras Terrine, Spiced Fruit Chutney, Toasted Brioche	£7.75
Homemade Soup of the Day (V)	£5.50
Goats' Cheese and Black Olive Ballantine, Heritage Tomatoes, Wild Rocket Leaves, Balsamic Reduction (V)	£6.50
King Scallops Ceviche, Pink Grapefruit Segments, Red Radish, Pea Shoots	£9.50
Smoked Duck Breast, Pomegranate, Radicchio, Orange Gel, Toasted Sunflower Seeds	£7.00

MAIN COURSE

Beef Fillet, Mushroom Ketchup, Slow Roasted Tomato, Triple Cooked Chips, Red Wine Jus	£28.50
Stone Bass, Saffron Risotto, King Scallop, Pickled Mouli Ribbons	£24.50
Red Quinoa, Pressed Tian of Mediterranean Vegetables, Buffalo Mozzarella, Red Wine Reduction (V)	£16.50
Truffle infused Corn-fed Chicken Supreme, Fondant Potato, Charred Baby Leeks, Thyme Jus	£21.50
Salmon Fillet, Winter Vegetables (Tender Stem Broccoli, Baby Leeks, Turnip, Peas, Turned New Potatoes), Smoked Herb Broth	£22.50
Seared Duck Breast (served Pink), Duck Leg Confit, Parmentiers, Baby Turnip, Tarragon Puree	£23.50

DESSERT

Chocolate Fondant, Salted Caramel Ice Cream	£8.95
Baked Vanilla Cheesecake, Strawberry Compote	£7.50
Rhubarb and Apple Cake, Candied Rhubarb, Apple Crisp	£7.75
Fresh Fruit Platter, Sorbet of the Day	£7.50

ARTISAN CHEESES

Selection of Cheeses, Biscuits, Grapes, Celery, Spiced Fruit Chutney
Choose 3 for £7.75 | 5 for £9.25 | 7 for £14.95

Barkham Blue (V)

An award-winning local cheese with a rich blue taste, smooth buttery texture with melt-in-the-mouth flavour.

Oxford Blue (V)

A creamy semi-soft blue cheese first developed in 1994 by Baron Pouget.

Wigmore (V)

Sweet delicate sheep's milk cheese made by Anne and Andy Wigmore, Reading, Berkshire.

Rosary Ash (V)

Light and zesty goats' milk log made in the village of Landford in Wiltshire, rolled in Ash.

Waterloo (V)

A mould-ripened soft cheese which is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour towards the centre.

Spewood (V)

A hard-pressed cheese made from unpasteurised ewes' milk, fully matured for six months with a natural rind. Well-developed nutty flavour similar to Parmesan.

Tunworth

Award-winning cheese with a long-lasting nutty and sweet milky flavour.

All prices include VAT | (V) Vegetarian

For any specific dietary requirements or allergies please ask a team member.



A 10% service charge will be applied to your bill.