



## STARTERS

<b>Pan Fried King Scallops</b> , Smoked Apple and Ginger Compote, Pancetta Crisp, Sage Powder *	£11.50
<b>Beetroot and Gin Cured Salmon</b> , Pickled Samphire, Crispy Capers, Gin Granita *	£7.50
<b>Homemade Soup</b> of the Day (v) *	£6.00
<b>Pan-fried Foie Gras</b> , Charred Brioche, Spiced Poached Plum Gel	£9.50
<b>Vegetable Salad</b> , Pickled Courgette, Red Pepper Puree, Chargrilled Aubergine, Tender Stem Broccoli Tempura, Red Radish, Mange Tout, Pea Shoots (v) *	£7.50
<b>Smoked Duck Breast</b> , Pomegranate, Rocket, Orange Gel, Toasted Sun-Flower Seeds *	£7.75

## MAIN COURSE

<b>Beef Fillet</b> , Mushroom Ketchup, Slow Roasted Tomato, Triple Cooked Chips *	£29.95
<b>Stone Bass</b> , Squid Ink Risotto, Wasabi Caviar, Beetroot Gel *	£24.50
<b>Vegetable Anna</b> , Sweet Potato, Celeriac, Courgette and Aubergine with a Rich Tomato and Berlotti Bean Sauce (v) *	£16.50
<b>Truffle infused Corn-fed Chicken</b> , Parmesan Mash Potato, Tarragon Puree, Baby Carrots *	£21.50
<b>Poached Cod Loin</b> in Olive Oil, Baby Fennel, Courgette and Red Radish, Saffron Pomme Maxime *	£22.50
<b>Seared Duck Breast</b> , Roasted Plum, Fondant Potatoes, Port Jus *	£23.50

## DESSERT

<b>Chocolate Fondant</b> , Salted Caramel Ice Cream (v) £8.95	
<b>Exotic Fruit Platter</b> : Papaya, Mango, Star Fruit, Pineapple and Passion Fruit Salsa, Coconut Sorbet (v)*	£7.50
<b>Strawberry Mouse</b> , Mint Consommé Jelly, White Chocolate Sorbet (v) *	£8.00
<b>Chocolate Mille-Feuille</b> Caramelised Banana, Coffee Cream (v)	£8.00
<b>Vanilla Arancini</b> , Strawberry Salsa (v)	£8.00

## ARTISAN CHEESES

Selection of 3 Artisan 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 | \*Gluten Free



All dishes are freshly prepared per order and take 15 minutes per course.  
For any specific dietary requirements or allergies please ask a team member.

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