

STARTERS

Beetroot and Gin Cured Salmon, Pickled Samphire, Crispy Capers, Gin Granita Powder	£7.50
Homemade Soup of the Day (v)	£6.00
Vegetable Salad, Pickled Courgette, Red Pepper Puree, Chargrilled Aubergine, Tender Stem Broccoli Tempura, Red Radish, Mange Tout, Pea Shoot (v)	£6.50
King Scallops, Pea and Sage Pure, Pancetta Crisp	£11.50
Smoked Duck Breast, Pomegranate, Radicchio, Orange Gel, Toasted Sun-Flower Seeds	£7.00

MAIN COURSE

6oz Beef Fillet, Mushroom Ketchup, Slow Roasted Tomato, Triple Cooked Chips	£29.95
Stone Bass, Squid Ink Risotto, Wasabi Caviar, Beetroot Gel	£24.50
Vegetable Anna, Sweet Potato, Celeriac, Courgette and Aubergine with a Rich Tomato and Berlotti Bean Sauce (v)	£16.50
Truffle infused Corn-fed Chicken, Parmesan Mash Potato, Tarragon Puree, Baby Carrots	£21.50
Poached Cod Loin in Olive Oil, Baby Fennel, Courgette and Red Radish, Saffron Pomme Maxime	£22.50
Seared Duck Breast, Roasted Plum, Fondant Potatoes, Port Jus	£23.00

DESSERT

Chocolate Fondant, Vanilla Pod Ice Cream (v)	£8.95
Torte, Raspberry, Berry Sorbet	£7.50
Tart, Glazed lemon, Clotted Cream, Pistachio Crumb, Orange Gel	£7.00
Delice, Cherry and Chocolate, Berry Compote	£7.50
Fresh Fruit Platter, Champagne Sorbet	£7.50

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