

MENU

NIBBLES

olives *gf, df, vg* / chilli mixed nuts *gf, df, vg* 3 each

homemade bread selection, balsamic vinegar, fiorano241 olive oil 4 *df, vg*

mini chorizos *df* / breaded whitebait, lemon mayo *df* / padron peppers *gf, df, vg* / hummus, flatbread *gfa, df, vg* 4.5 each

english charcuterie board, pickles & bread *gfa, df* 8.5

STARTERS

smoked ham hock & red lentil soup with wholemeal bread *gfa, df* 6.5

english asparagus with poached egg, truffle & hazelnut *gf, dfa, v* 8.5

oxford blue cheese, leek, spinach & caramelised red onion tarte fine with pickled pear *v* 7.5

chicken, spring vegetable terrine with pistachio & rhubarb *gfa, df* 8

charred mackerel with purple sprouting broccoli & blood orange salad *gf, df* 8

MAINS

tagliatelle pasta with wild garlic & almond pesto, broccoli, preserved lemon & parmesan *gfa, dfa, v, vga* 17.5

cotswold kid with gnocchi, goats curd, peas, broad beans, rosemary & anchovy dressing *gfa* 19.5

pan fried salmon with puy lentils, spinach, confit cherry tomatoes & dukkah *gf, dfa* 18.5

pork belly with stir-fried vegetables, noodles, roasted peanut, soy, ginger & sesame sauce *df* 18

10oz ribeye steak, charred spring vegetables & honey mustard sauce *gf, df* 25

whole plaice, new potato, samphire, shrimp & caper beurre noisette *gf* 18.5

lamb burger curry mayo pickled shallot, wild garlic bun & skinny fries *gfa, df* 14.5

ON THE SIDE

skinny fries *gf, df, v, vg* / triple cooked chips *gf, df, v, vg* / broccoli, almond & chilli *gf, df, v, vg*

charred spring vegetables *gf, df, v, vg* / rocket & parmesan salad *gf, v* / 3.5 each

DESSERTS

blood orange & rhubarb fool with shortbread *gfa, v* 6.5

lemon tart, chantilly, bee pollen & white chocolate *v* 7

chocolate fondant, cappuccino foam & hazelnut ice cream *gf, v* 7

peanut butter cheesecake, thyme salt caramel & banana *gfa, v* 6.5

selection of english cheese with crackers & chutney *gfa, v* 9.5

selection of ice creams & sorbets *gfa, dfa, v, vga* 2.5 a scoop

gf = gluten Free | *gfa* = gluten free available | *df* = dairy free | *dfa* = dairy free available
v = vegetarian | *va* = vegetarian available | *vg* = vegan | *vga* = vegan available

please be aware not all ingredients are listed on our menu. if you have any allergies please speak to our staff, who can provide you with a more detailed allergen menu and help you with your food choices. an optional 12.5% service charge is added to the bill. this is shared between all our staff & truly appreciated.

PLAY. GRAZE. LAZE.

