



Lunch Menu

Morsels

Marinated mixed olives (VG) £4.00

Salt & sage pork crackling, apple chutney (GF) £3.50

Warm table bread, garlic butter, salted butter, balsamic, olive oil (V) £6.50

Roasted red pepper & tomato houmous, flatbreads (VG) £4.50

Starters

Homemade soup of the day, salted butter, gluten free roll (V, GF) £5.50

Thai sesame chicken lollipops, light green curry sauce, bok choi (GF) £7.50

Whiskey & chicken liver parfait, brandy cherries, truffle butter, warm brioche £8.50

Halloumi chips, jalapeño ketchup (V) £7.25

Spicy sweet potato, chickpea & coriander cakes, sweetcorn salsa, harissa & lemon mayo (VG, GF) £6.95 / £13.95

Potted hot smoked salmon, crème fraiche, capers, farmhouse soda bread £8.95

Sharing

Whole-baked rustic Camembert studded with garlic & rosemary, tearing brioche, apple chutney (V) £14.95

Dry-aged grilled steak, steamed broccoli, sourdough crudités, dipping white wine & three cheese fondue £17.95

Light lunch

Avocado Florentine, toasted English muffin, spinach, poached egg, hollandaise £8.95

Add smoked salmon £2.50 Add streaky bacon £2.50

Smoked haddock, braised leek & Parmesan chowder bake, dunking toasts £9.95

Sandwiches

All our sandwiches are served on white or brown bloomer & come with skin-on fries or mug of our homemade soup of the day

Grilled dry-aged steak sandwich, braised Oxford Gold beer onions, rocket £11.95

Grilled chicken, smoked streaky bacon & avocado sandwich, gem lettuce £9.50

Chapel & Swan smoked salmon, cream cheese, cucumber £9.95

Mains

Ale-battered sustainable haddock, traditional chips, mushy peas £13.95

Dry-aged rib cap burger, Swiss cheese, crispy onions, skin-on fries, house slaw, tomato chutney, sesame bun £13.95

Moving Mountains 100% plant-based vegan burger, roasted flat mushroom, rocket, herb dressing, skin-on fries (VG) £13.50

(Switch out your Moving Mountains burger for halloumi at no extra charge)

King prawn & chorizo linguine, garlic, chilli, lemon, olive oil £16.50

Sun blushed tomato fregola sarda, roasted squash, sprout tops, rocket & salsa verde (VG) £12.95

Dry-aged native breed rump steak, traditional thick-cut chips, garlic butter (GF) £12.95

(Feeling healthy? Swap out your chips for a side of green vegetables)

Grilled chicken breast, black bean, chickpea & green bean fricassee, herb dressing (GF) £12.50

Pan roasted gilthead bream, crushed garlic potatoes, spinach, lobster bisque cream (GF) £16.95

Asian crispy duck salad, cucumber, carrots, spring onion, chilli, sesame & hoisin dressing £7.95 / £14.50

Roasted spatchcock ½ jerk seasoned chicken, skin-on fries, house slaw, watercress (GF) £14.50

Pumpkin & pecorino tortelloni, squash purée, smoked almonds, sage, watercress (V) £14.50

Handmade pie of the day, roasted & glazed root vegetables, creamed potatoes £15.50

Sides

Crispy straw onions, ranch dressing (V) £4.00, Steamed green beans (V,GF) £4.00,

Mac n' Jack cheese croquettes, spicy mayo dip (V) £4.50, Rocket, Parmesan & red onion salad (V,GF) £3.50,

Caramelised onion mash potato (V,GF) £4.00, Skin-on fries or traditional chips (V,GF) £3.50

Add truffle & Parmesan topping £1.00

Sauces £1.50

Peppercorn, Bearnaise, Gravy, Garlic mayonnaise

If you're a party of 8 or more, an optional 12.5% service charge will be added to your bill as a BIG thank you to all of our team, kind of like a hug but without the awkward body contact.

Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate we cannot guarantee any item is allergen free

V - vegetarian VG - vegan GF - no gluten containing ingredients