

NIBBLES & SHARERS

SIMPLY SEA SALT MIXED NUTS 3.95 <i>Oven roasted peanuts, cashews and almonds (V, VE, NG)</i>	'NDUJA PINSA TONDA 7.95 <i>Flatbread, blue cheese, 'Nduja & cherry tomato paste, prosciutto</i>
OLIVES 3.95 <i>Marinated olives (V, VE, NG)</i>	BLUE CORN TORTILLA 7.45 <i>Guacamole & Pico-de-Gallo (V, VE, NG)</i>

STARTERS

CRISPY SALT & PEPPER FRIED SQUID 10.95 <i>Garlic aioli, grilled lemon</i>	TRUFFLE & CHEESE ARANCINI 8.45 <i>Cheddar cheese sauce, grated parmesan, truffle oil (V)</i>
CHICKEN LIVER PÂTÉ 9.45 <i>Onion jam, clarified butter, sourdough (NGO)</i>	CAULIFLOWER WINGS 8.45 <i>Hoisin dressing, seaweed (V, VE)</i>
CHICKEN WINGS 7.95 <i>Honey & chilli glaze (NG)</i>	HEIRLOOM TOMATO SALAD 8.45 <i>White balsamic dressing, basil, vegan feta (V, VE, NG) Add prosciutto +2.45</i>
ORIENTAL VEGETABLE DUMPLINGS 8.95 <i>Wakame, soy & ginger dressing (V)</i>	

MAINS

CHESTNUT & WILD MUSHROOM PIE 18.45 <i>Root vegetable mash, tenderstem broccoli, vegan gravy (V, VE)</i>	
ROAST GARLIC, PEA, SPINACH & MINT RISOTTO (V, VE) 16.95 <i>Add pancetta +1.95</i>	
PERI MARINATED HALF BONELESS CHICKEN 19.45 <i>Seasonal coleslaw, aioli, & choice of sweet potato fries or salad (NG)</i>	
LAMB KOFTA 22.95 <i>Herb cous-cous, flatbread, pomegranate, sour cream, beetroot hummus, mixed leaf salad</i>	
PAN-ROASTED SALMON NIÇOISE 23.95 <i>New potatoes, green beans, crispy capers, cherry tomatoes, soft boiled egg</i>	
WARM FALAFEL SALAD 15.95 <i>Butternut squash, beetroot hummus, pomegranate, flaked almonds (V, VE)</i>	
CRISPY DUCK & WATERMELON SALAD 17.95 <i>Mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds</i>	
BRAKSPEAR OXFORD GOLD ALE BATTERED HADDOCK 18.95 <i>Chunky chips, crushed peas, homemade tartare sauce, lemon</i>	
SMOKED HADDOCK & PRAWN CAKES 16.95 <i>Poached egg, wilted spinach, prosecco & chive hollandaise (NG)</i>	
CHICKEN, MUSHROOM & ROAST GARLIC PIE 22.95 <i>Puff pastry, chunky chips, creamy mushroom sauce</i>	
WILD MUSHROOM LINGUINI 17.95 <i>Herb crumb, creamy cheese sauce (V) Add pancetta +1.95</i>	
LAMB RUMP 25.95 <i>Fresh mint, new potatoes, red wine jus, peas, tenderstem broccoli</i>	

BURGERS

WAGYU BURGER 18.95 <i>Beef & pancetta, sesame seeded brioche bun, horseradish mayonnaise, gem lettuce, beef tomato, caramelised onion, gherkin, skin-on seasoned fries (NGO) Add bacon +2.45 Add cheese +1.95 Add truffled mushroom +1.45 Add extra Wagyu patty +6.95</i>	
BUTTERMILK CHICKEN BURGER 17.95 <i>Sesame seeded brioche bun, gem lettuce, beef tomato, onion, aioli, skin-on seasoned fries Add bacon +2.45 Add cheese +1.95</i>	
VEGAN BURGER 17.45 <i>Spiced mixed broad beans, peas & spinach, breadcrumb, gem lettuce, beef tomato, red onion, chimichurri, farmhouse bun, skin-on seasoned fries (V, VE, NGO)</i>	

**HAVE YOU TRIED OUR SPECIALS?
CREATED BY OUR TALENTED CHEFS
TO BRING YOU THE BEST
FLAVOURS OF THE SEASON**

LUNCH WRAPS Monday to Friday lunch only

*All served with skin-on seasoned fries
or mixed house salad*

CRISPY DUCK 13.95 <i>Chilli & soy dressing, mixed leaves, wakame, mooli, watermelon</i>	
WARM FALAFEL 11.95 <i>Butternut squash, beetroot hummus, pomegranate (V, VE)</i>	
BATTERED COD GOUJONS 13.45 <i>Tartare sauce, gem lettuce, beef tomatoes</i>	
TOMATO, ROCKET, MOZZARELLA (V) 12.45	
CHICKEN CAESAR 12.95 <i>Gem lettuce, beef tomato, parmesan Caesar dressing</i>	

STEAKS

STEAK FRITES 21.95 <i>Garlic butter, pea shoots (NG)</i>	
8oz DRY AGED FILLET STEAK 36.95	
10oz DRY AGED SIRLOIN 34.95	
10oz DRY AGED RIBEYE 33.95 <i>All served with chunky chips, truffle butter, half roasted garlic (NG) Add a sauce: Peppercorn, garlic butter, Béarnaise, chimichurri +2.45</i>	

SIDES

MIXED HOUSE SALAD 3.95 <i>Lemon basil dressing (V, VE, NG)</i>	
SKIN-ON SEASONED FRIES (V, VE, NG) 4.45 <i>Add truffle & parmesan +1.95</i>	
CHUNKY CHIPS (V, VE, NG) 4.45 <i>Add truffle & parmesan +1.95</i>	
SWEET POTATO FRIES (V, VE, NG) 4.75	
TENDERSTEM CHILLI BROCCOLI (V, NG) 6.95	
BATTERED ONION RINGS 5.45 <i>Blue cheese dip (V)</i>	

DESSERTS

BAKED CHOCOLATE BROWNIE	7.95
<i>Vanilla ice cream, chocolate glaze (V,NGO)</i>	
STRAWBERRY & WILD BERRY SUNDAE	8.95
<i>Condensed milk ice cream, strawberry ice cream, rhubarb & elderflower ice cream, fresh strawberries (V)</i>	
LEMON MERINGUE PIE	9.45
<i>Lemon curd, soft cream cheese, buttery biscuit crumb, Sicilian lemon ice cream (V)</i>	
MANGO & PASSIONFRUIT ETON MESS	7.95
<i>Poached rhubarb, passionfruit Chantilly, meringue, mango sorbet, candied walnuts (V)</i>	
STICKY TOFFEE PUDDING	8.95
<i>Toffee sauce, salted caramel ice cream (V)</i>	
CHOCOLATE & ORANGE TART	9.45
<i>Fresh raspberries, raspberry sorbet (V,VE,NG)</i>	
PECAN PIE	7.95
<i>Maple syrup, condensed milk ice cream (V)</i>	
JUDE'S ICE CREAMS & SORBETS	
<i>Ask for today's flavours (V,VE,NG)</i>	
2 scoops	4.95
3 scoops	5.95

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients, VO - vegan option, NGO - non gluten option

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change.

We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. MAR25 – B – DINNER

