

Dinner

Apéritifs and Nibbles

Whole Giarraffa
green olives (V, VE, GF) | **3.5**

Freshly baked cheddar & red Leicester cheese
loaf, salted butter - perfect to share (V) | **10**

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Bee's Knees cocktail - Gin, citrus,
ginger, honey, soda | **9.5**

Laurent-Perrier La Cuvée NV champagne,
from one of the top Grande Marque houses,
well defined, subtly rounded with expressive
flavours 125ml | **13**

Starters

Homemade soup of the day, warm brioche roll,
salted butter - please ask for today's special (V, GF,
VO - with sourdough toast, vegan spread) | **7**

Chargrilled British asparagus, poached egg,
homemade tomato, pepper, garlic & nut Romesco
sauce (V, GF, VO - with no egg) | **7.5**

Rosemary & garlic studded signature baked
Camembert to share, red onion marmalade,
warm tearing brioche | **17**

Salmon & herb fishcake, pea puree,
micro pea shoot, hollandaise, poached egg | **7.5**

Signature sharing board, red pepper
& tomato houmous, grilled peppers, olives,
Parma ham, chorizo, buffalo mozzarella,
grilled sourdough | **20**

Crispy salt & pepper fried squid,
garlic aioli, grilled lemon | **9.5**

Braised ham hock, honey & leek terrine,
mixed pickled vegetables, mustard mayonnaise,
sourdough toast | **7.5**

Hand cut halloumi chips,
jalapeño ketchup (V) | **8**

Mains



Butchers Block Steaks

Speak to the team to see our delicious cuts of steak

Steak Frites, native breed 8oz flat iron steak,
skin-on seasoned fries, watercress,
garlic butter (GF) | **15**

Chicken breast, giant cous cous, smoked paprika,
dressed salad leaves, new potatoes | **17.5**

Garden pea & asparagus risotto, white truffle oil
(V, VE) | **13.5**

Waldorf salad, fresh apple, celery, grapes, Oxford
blue cheese, chicory, cucumber pearls, candied
walnut, maple & balsamic dressing | **11**

Add chicken for **2.5**

King prawn & crab linguine, tomatoes, pesto,
shallots, garlic, white wine | **17**

Quinoa grain bowl, aubergine, cucumber,
cherry tomato, almonds (V, VE, GF) | **10**

Add chicken for **2.5**, halloumi **2.5**, vegan feta **2.5**

Oxford Gold Ale battered sustainable haddock &
traditional chips, crushed peas, homemade tartare
sauce, lemon | **16.5**

Filletted Cornish plaice, pea velouté, sugar snap
peas, semi dried cherry tomatoes, tarragon sauteed
gnocchi | **20**

Mount Grace Farm 35 day dry-aged 12oz sirloin,
traditional cut chips, truffled field mushroom,
peppercorn sauce, watercress | **29**

Sides

Traditional cut chips (V, GF) | **4**

Add truffle & parmesan **1.75**

Skin-on seasoned fries (V, GF) | **4**

Add truffle & parmesan **1.75**

Brakspear beer-battered
homestyle onion rings | **4**

Tenderstem chilli broccoli (V, VE) | **5**

Rocket & parmesan salad | **4**

Halloumi chips, jalapeño ketchup | **8**

Lobster bisque macaroni cheese | **6**

Heritage tomatoes, buffalo mozzarella,
balsamic pearl, basil oil | **7**



Burgers

Great British 100% Wagyu burger, gem lettuce,
beef tomato, Brakspear beer onions, farmhouse bun,
skin-on seasoned fries, baconnaise (GO) | **18**

Dry aged double rib cap burger, gem lettuce, beef
tomato, Brakspear beer onions, farmhouse bun,
skin-on seasoned fries (GO) | **15.5**

Buttermilk marinated buffalo chicken burger, bacon,
cheese, lettuce, buffalo hot sauce, farmhouse bun,
skin-on seasoned fries (GO) | **15**

Grilled halloumi burger, gem lettuce, beef tomato,
mushroom, home-made salsa verde, farmhouse bun,
skin-on seasoned fries (GO) | **14**

Vegan burger lightly spiced, mix broad beans, peas
& spinach, breadcrumb, gem lettuce, beef tomato,
red onions, chimichurri, farmhouse bun, skin-on
seasoned fries (V, VE) | **15**

Also available gluten free bun

Add to your burger: add bacon **1**, cheese **1**, truffled
mushroom **1.5**

Desserts

Eton mess baked vanilla cheesecake,
berry compote, torched meringue shards,
fruit pieces | **7.5**

Signature apple crumble to share, honeycomb top,
vanilla seed ice cream, Baileys custard | **15**

Available as a single | **8**

Coconut cream panna cotta, passion fruit coulis,
oat crumb, mango sorbet (V, VE) | **7**

Sticky toffee pudding, glazed bananas, butterscotch
sauce, Brakspear beer ice cream | **8**

Belgian dark & white chocolate layered mousse
cake, honeycomb, honeycomb ice cream,
chocolate sauce | **8**

Ice cream or sorbet
Two scoops | **5**, Three scoops | **6.5**

Ask for today's flavours

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For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free

V - vegetarian, VG - vegan, VO - vegan option - can be made vegan on request, GF - made with non-gluten containing ingredients,

GO - can be made with non-gluten containing ingredients

EST  C.17

CHEQUERS

PUB - DINING - ROOMS

