

# Dinner

## Aperitifs 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

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**

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**

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

Filleted 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**

28oz cote de boeuf for two to share, traditional  
cut chips, truffled field mushroom, watercress,  
pepper sauce | **32.5 per person**

## 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 (V) | **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**

## Sourdough Pizzas

Ortolano, roasted aubergine, courgette, sun-dried  
tomato, goat's cheese (V, VO, GO) | **14**

Diavolo, pepperoni, nduja sausage,  
crushed chilli flakes, jalapeños | **16**

Margherita, Italian tomato sauce,  
buffalo mozzarella, fresh basil (V, VO) | **12**

Parma, prosciutto, rocket,  
shaved parmesan, balsamic | **15**

Fungi, garlic & truffle butter base,  
Portobello mushrooms, spinach,  
parsley, olive oil (V) | **14.5**

Also available vegan mozzarella & gluten-free pizza bases

Add to your pizza:

· Olives, red onions, semi-dried tomato, Portobello  
mushrooms, spinach, red pepper, extra mozzarella **1.5 each**

· Salami, pepperoni, prosciutto, chorizo **2 each**

## 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**

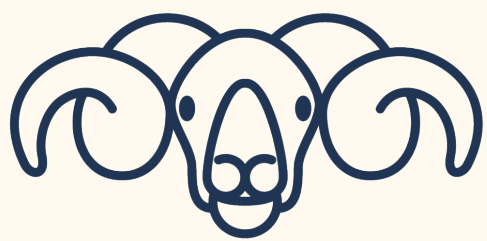
Ice cream or sorbet  
Two scoops | **5**, Three scoops | **6.5**

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



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