



## COCKTAIL

**Passionfruit Martini** 13  
Absolut Vanilia vodka, passionfruit,  
pineapple, with a prosecco shot

## A GLASS OF CHAMPAGNE

**Laurent-Perrier La Cuvee NV** 16.5  
defined, subtly rounded, expressive flavour  
*Champagne, France*

## SPRITZ

**Sunset Spritz** 12.5  
elderflower, lemon, bitters,  
rosé Prosecco, strawberries, soda

## NIBBLES

**Rosemary potato bread**, Café de Paris butter (V) 8.5  
**Marinated olives**, lemon & basil dressing (V, VE) 4.5  
**Blue corn tortilla**, guacamole & Pico-de-gallo (V, VE) 8

## STARTERS

**Oriental vegetable dumplings**, wakame, soy & ginger dressing (V, VE) 9  
**Crispy salt & pepper fried squid**, garlic aioli, grilled lemon 12  
**Heritage tomato bruschetta**, buffalo mozzarella, toasted sourdough (V) 8.5  
**Chicken & ham hock terrine**, crispy truffled egg 10  
**Panko & garlic king prawns**, lime & sweet chilli dressing 13  
**Thai green curry bites**, Asian slaw, sesame dressing, pickled coriander (V, VE) 8  
**Scallops of the day**, see server for details 18

FROM  
THE  
STOVE

**Pan-roasted salmon** with Hundred Hills English sparkling wine hollandaise, roasted garlic new potatoes, tenderstem broccoli, crispy capers, tomato concassé 26  
**Pan-seared tuna niçoise**, served pink, green beans, crispy capers, olives, new potatoes, poached egg 27  
**Chestnut & wild mushroom pie**, root vegetable mash, tenderstem broccoli, vegan gravy (V, VE) 19  
**Devonshire crab & prawn linguini**, tomatoes, parmesan, crispy capers 21  
**Wild mushroom risotto**, black truffle, crispy sage (V, VE) Add pancetta +2 18  
**Chilli & garlic confit duck leg**, charred pak choi, oriental noodles 26  
**Fish & king prawn pie**, lobster bisque, tenderstem broccoli 23  
**Slow-braised beef short rib**, sesame, honey & chilli dressing, Asian slaw, wakame, sweet potato fries 26

FROM  
THE  
GRILL

**Chargrilled marinated chicken skewers**, Lebanese flatbread, beetroot hummus, mixed baby leaf salad, cucumber ribbons, lemon 23  
**Peri peri marinated half boneless chicken**, seasonal coleslaw, aioli, sweet potato fries 22  
**Sharing steak of the day**, see server for details 80  
**10oz dry aged sirloin**, chunky chips, truffle butter, half roasted garlic 36  
**8oz fillet steak**, chunky chips, truffle butter, half roasted garlic 39.5  
**Steak frites**, garlic butter, pea shoots 23  
**Add a sauce:** peppercorn, garlic butter, Béarnaise, chimichurri +3

PUB  
CLASSICS

**Pie of the day**, see server for details 24  
**Wagyu beef & pancetta cheeseburger**, sesame seeded brioche bun, horseradish mayonnaise, beef tomato, baby gem lettuce, caramelised onion, gherkin, skin-on seasoned fries, onion rings  
Add bacon +2.5 Add truffled mushroom +1.5 Add extra wagyu patty +7 22  
**Shiitake mushroom burger**, black truffle mayonnaise, baby gem, beef tomato, gherkin, red onion (V, VE) 18.5  
**Oxford Gold ale battered haddock**, chunky chips, crushed peas, homemade tartare sauce, lemon 20

**V - vegetarian, VE - vegan, VEO - vegan option available**

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



## SOUR-DOUGH PIZZA

<b>Pollo</b> , chicken, bacon, mozzarella, Italian tomato sauce	17.5
<b>Diavolo</b> , spicy 'nduja sausage, pepperoni, crushed chilli flakes, jalapeños, mozzarella, Italian tomato sauce	18.5
<b>Margherita</b> , buffalo mozzarella, fresh basil, Italian tomato sauce (v)	16.5
<b>Funghi</b> , garlic & truffle butter base, portobello mushrooms, spinach, parsley, olive oil (v)	18
<b>Boscaiola</b> , mozzarella, luganica sausage, flat mushrooms, mascarpone cheese & truffle oil	18.5
<b>Add to your pizza:</b>	
Olives, red onions, semi-dried tomatoes, portobello mushroom, spinach, red pepper, mozzarella	+1.5
Pepperoni, prosciutto, chorizo	+2

## SALADS

<b>Caesar salad</b> , gem lettuce, anchovies, garlic croutons, parmesan, caesar dressing, soft-boiled egg	15.5
Add chicken +3.5   Add bacon +2.5   Add halloumi +2.5	
<b>Crispy duck &amp; watermelon salad</b> , mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds	18

## SIDES

<b>Skin-on seasoned fries</b>	5
Add truffle & Parmesan +2	
<b>Chunky chips</b>	5
Add truffle & Parmesan +2	
<b>Sweet potato fries</b>	5
<b>Battered onion rings</b> , blue cheese dip	6
<b>Chilli Tenderstem broccoli</b>	6.5
<b>Mixed house salad</b> , lemon & basil dressing	4
<b>Sautéed greens &amp; pancetta</b> (VEO)	6.5

## FANCY A PUD?

<b>Pear mousse</b> , pear compote, macerated strawberries	12.5
<b>Baked chocolate brownie</b> , vanilla ice cream, chocolate glaze	9
<b>Sticky toffee pudding</b> , toffee sauce, salted caramel ice cream	9
<b>Chocolate orange tart</b> , candied orange, gold shimmers	10
<b>Pecan pie</b> , maple syrup, condensed milk ice cream	9
<b>Summer berry pudding</b> , fresh berries, clotted cream	9.5
<b>Mango &amp; passionfruit brûlée</b> , mango & passionfruit compote	9.5
<b>Strawberry Eton mess</b> , macerated strawberries, meringue, blackberry Eton mess ice cream	9
<b>Jude's ice creams &amp; sorbets</b> , ask for today's flavours	
2 scoops	5
3 scoops	6

## ALLERGY & DIETARY DETAILS

Please advise a team member of any allergies or intolerances when ordering your food, even if you are a regular guest, as our ingredients & recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free. Please scan our QR code to view our allergy matrix & filter the menu by preference.

