

BITES & STARTERS

Harissa Hummus , Crisps (VG, GF)	£4
Marinated Olives (VG, GF)	£4.5
Grain Mustard & Honey Chipolatas	£4.5
Mini Loaves to Share , Beef Butter, Garlic Butter, Balsamic & Oil (VGO, GFO)	£5
1/2 Pint of Shell on Prawns , Marie-Rose (GFO)	£7
Today's Soup , Warm Bread (VG, GFO)	£7
Sticky Marmite Onions & Wooky Hole Cheddar Tart , Watercress, Tomato Chutney (V)	£6.5
Breaded Whitebait , Tartare Sauce	£8
Home Cured Sea Trout , Pickled Cucumber, Wasabi, Melba Toast (GFO)	£9.5
Ham Hock Terrine , Piccalilli, Toast (GFO)	£6.5
Ginger & Soy Chicken Skewers , Peanut Satay, Sesame Seeds & Spring Onion (GF)	£7/12

SALADS £8/£12 Add Chicken Breast or Crispy Duck to any Salad for £5

Buddha Bowl : Balsamic Onions, Curried Chickpeas, Roast Sweet Potato, Avocado, Pomegranate, Bulgar Wheat, Watercress, Olive Oil (VG, GFO)
Asian Salad : Leaves, Spring Onions, Pickled Cucumber & Carrot, Soy, Ginger & Chilli Dressing, Sesame Seeds (VG, GF)
Caesar Salad : Smoked Bacon, Garlic Croutons, Gem Lettuce, Anchovies, Parmesan (GFO)

MAINS

Turkey Schnitzel , New Potatoes, Greens, Cherry Tomato, Capers & Balsamic Dressing	£18
Roast Atlantic Cod , Chorizo & Butterbean Cassoulet, Sauteed Potatoes	£22
Goan Vegetable Curry , Cauliflower Pakora, Garlic & Chilli Flat Bread (GFO)	£11/15
Wild Mushroom Bolognese Linguine , Sundried Tomatoes, Grana Padano (VGO)	£11/15
Beer Battered Fish & Triple Cooked Chips , Mushy Peas, Curry Sauce, Chunky Tartare (GF)	£12/16
Smashed Burger , American Cheese, Burger Sauce, Crispy Bacon, Onion Ring, Baby Gem, Tomato, Onion & Gherkin, Brioche, Fries (GFO)	£13/17
Trev Beadle's Sausages & Mash , Roast Carrot, Greens, Red Wine Gravy	£12/16
Rump Steak , Thyme Roasted Tomato, Flat Mushroom, Watercress & Pickled Shallot Salad, Triple Cooked Chips (GF)	£22
- Peppercorn sauce - Bearnaise sauce – Beef Butter – Garlic Butter	£2.5

SIDES

Heritage Carrots & Marjoram Butter £3 Rocket & Pickled Shallot Salad £3 Garden Peas & Mint Butter £3
Triple Cooked Chips £3.5 Skin on Fries £3.5 Roast Garlic Mash £3

PUDDINGS

Chocolate Brownie , Salted Caramel Ice Cream, Charred Marshmallows	£8
Sticky Toffee Pudding , Toffee Sauce, Vanilla Ice Cream (V)	£7
Raspberry & Pistachio Bakewell , Raspberry Coulis, Pistachio Ice Cream (V)	£7.5
Blueberry Cheesecake , White Chocolate Shards & White Chocolate Soil (V)	£7.5
Oat Milk Rice Pudding , Cinnamon, Berry Compote (VG, GF)	£7
Cheeseboard of Wokey Hole Cheddar, Oxford Blue & Goats Cheese Bon Bon , Chutney, Oatcakes (V, GFO)	£10

AFTERS

Double Espresso £3 Piccino £3 Americano £3 Cappuccino £3.2 Latte £3.2 Flat White £3 French Press £3 Irish £7.5
Heaven on Earth Muscat £6.5/£29 Béres Tokaji Aszú 5 Puttonyos £10/£55 Chateau Doisy Sauternes £12/£55
Barbadillo Extra Dry Manzanilla £3.5/£30 Barbadillo Pedro Ximenez £4.5/£42 Cockburns LBV £5/£45 Dalva 10 YO Tawny £5.5/£50

If you have any allergies, please inform your waiter or waitress.

GF = Gluten Free GFO = Gluten Free Option Available V = Vegetarian VO = Vegetarian Option Available VG = Vegan VGO = Vegan Option Available

SPARKLING

	125ml	
		Bottle
Galanti Prosecco Ex Dry, Italy	£5.00	£25
Galanti Rose, Italy		£25
Bouche Pere et Fils Cuvee Reserve Brut, Champagne		£55
Taittinger, Champagne		£70
Taittinger Rose, Champagne		£85
Nyetimber Classic Cuvee, English Sparkling		£70
Nyetimber Rose, English Sparkling		£75

WHITE WINE

	175ml	250ml	Bottle
Bespoke Chenin Blanc, South Africa	£4.70	£7.00	£20
Between the Thorns Chardonnay, Aus	£5.00	£7.20	£21
Vine Trail Viognier, Chile			£21.50
Tekana Sauvignon Blanc, Chile	£5.30	£7.60	£22
Vine Trail Gewurtzaminer, Chile			£22.50
Vinuva Organic Pinot Grigio, Italy	£5.50	£8.00	£23
Soave Classico, Bolla, Italy			£24.50
Reserve Mirou, Picpul de Pinet, France	£6.40	£9.40	£27
Gisen Vin Sel, Sauvignon Blanc, New Zealand	£7.10	£10.40	£30
C du R Les Abeiles Blanc, France			£29
Macon Village Dom Le Grange, France			£34
Chateau Seuil White Bordeaux, France			£35

ROSÉ WINE

	175ml	250ml	Bottle
Corte Vigne Pinot Grigio Rose, Italy	£5.00	£7.20	£21
Whispering Hills White Zinfandel, USA	£5.30	£7.60	£22
Cap De Coste, Provance, France	£7.10	£10.40	£30

RED WINE

	175ml	250ml	Bottle
Mureva Organic Tempranillo, Spain	£4.70	£7.00	£20
Between The Thorns, Shiraz, Australia	£5.00	£7.20	£21
Granfort Merlot, France	£5.30	£7.60	£22
Finca Las Moras Malbec, Argentina	£5.50	£8.00	£23
Rare Vineyards Pinot Noir, France			£24
Veramonte Carmenere, Chile			£26
Don Jacobo Rioja Crianza, Spain	£7.00	£10.20	£29
Feudi Salentini 125 Primitivo, Italy			£32
Alma Mora Malbec, Argentina	£7.80	£11.20	£32.50
Chateau Seuil Graves Rouge, France			£34
Amarone Della Valpolicella, Italy			£38
Cotes de Beaune Villages, France			£45
Les Clos de Tour Chateaufneuf-du-Pap, France			£48

All wines available in 125ml measures

PORT	75ml/Bottle
Cockburns LBV	£5/£45
Dalva 10 YO Tawny	£5.5/£50

SHERRY	75ml/Bottle
Barbadillo Extra Dry Manzanilla, Spain	£3.5/£30
Barbadillo Pedro Ximenez, Spain	£4.5/£42

DESSERT WINE	Glass/Bottle
Muscat Beames de Venise	37.5cl £6.50/£29
Béres Tokaji Aszú 5 Puttonyos	50cl £10/£55
Chateau Doisy Sauternes	37.5cl £12/£55

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