



SUMMER 2026

**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



|  |  |      |
|--|--|------|
| <b>SALADS</b>                              | <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   |
| <b>SIDES</b>                               | <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  |      |

|                         |  |      |
|-------------------------|--|------|
| <b>FANCY<br/>A PUD?</b> | <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  |      |

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## 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.

