

THE DINNER MENU

2 Courses £17

3 Courses £20

• 6:30pm - 9.30pm Monday - Saturday •

Foodie night!

Every Thursday evening;
The best of British cuisine.

Starters

Soup of the day, homemade bread. v

Chicken liver pâté, red onion chutney, granary toast

Goats Cheese Crottin, marinated peppers, olive tapenade, crostini v

Cornish crab ravioli, baby spinach, tomato & fennel bisque

Boudin of wild rabbit, black pudding, apple puree, rabbit jus

Chargrilled home smoked salmon, mango & lime salsa

Main courses

*Roast Rump of Oxfordshire Lamb, chargrilled vegetables, sauce vierge, mint
crème fraiche*

Breast of free range chicken, Parma ham, braised endive, orange & rosemary

Salmon, spring onion & potato cakes, baby spinach & sorrel cream

Sweet potato & sesame croquettes, quinoa tabouleh, minted youghurt

Honey roast Gressingham duck breast, pak choi, spiced plum puree

• All main courses are served with hand cut chips, seasonal vegetables or leaf salad •

Daily Specials*

Dishes may carry a
supplement. See the board
for details.

Grill

10oz Sirloin of Oxfordshire Beef, wild mushroom &
tarragon jus

100% Ground Beef Burger, homemade relish, melted
cheddar, smoked bacon

Fish of the day, niçoise salad

Desserts

*Chocolate pavé, Grand Marnier & hazelnut ice cream,
orange & pistachio compote*

Vanilla seed & mascarpone cheesecake, Cassis syrup

*Pimm's jelly, elderflower cream, summer berries
cinnamon shortbread*

Classic English strawberry tart, locally made clotted cream

Homemade ice creams & sorbets, please ask

*Cheeseboard: a selection of cheeses with walnut bread and homemade apple
& thyme jelly. (+2)*

All our prices include VAT • Some of our dishes may contain nuts. Please let us know of any allergies you may have before ordering •
Service charge is not included except for parties of eight or more where a discretionary 10% will be added to the bill • We pride ourselves
on offering the finest quality seasonal ingredients and where possible we support local producers.