

THE LUNCHTIME MENU

2 Courses £13

3 Courses £15

Foodie night!

Every Thursday evening;
The best of British cuisine.

• 12.00pm - 2.30pm Monday - Friday •

Starters

Soup of the day, homemade bread. v

Chicken liver pâté, red onion chutney, granary toast

Goats cheese crottin, marinated peppers, black olive tapenade, crostini v

Char grilled house smoked salmon, mango & lime salsa

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

Cornish crab ravioli, baby spinach, tomato & fennel bisque

Daily Specials*

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

Grill

10oz Sirloin of Oxfordshire Beef, wild mushroom &
tarragon jus(+£4)

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

Fish of the day, niçoise salad

Main Courses

Chorizo, bacon & new potato, mixed leaves, soft poached free range eggs

Smoked chicken breast, Gem lettuce, Caesar dressing, pancetta

Slow braised shoulder of lamb, summer vegetables, rosemary jus

Sweet potato, coriander & sesame croquette, quinoa tabouleh, minted yoghurt

Flaked salmon, spring onion & parsley fishcakes, baby spinach, sorrel cream

Desserts

Chocolate pave, grand marnier ice cream, orange & pistachio compote

Vanilla seed & mascarpone cheesecake, cassis syrup

Classic English strawberry tart, locally made clotted cream

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

Homemade Ice creams & Sorbets, please ask

Cheeseboard: a selection of local cheeses with walnut bread and homemade quince 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.