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## **Restaurant Menu**

### **Starters**

Classic chicken Caesar salad £7.00

Fresh asparagus with a poached duck egg drizzled with herb oil & sourdough bread £6.00

Oak smoked salmon, fennel and dill salad, lemon mayo & sourdough bread £7.50

Sauteed wild mushrooms on sourdough toast topped with toasted almonds £8.00

Confit chicken thighs and smoked ham roulade, sweet and sour peach, fennel & watercress hazelnut vinegar £9.00

### **Main courses**

Crispy pork belly, freshly creamed potatoes with chives, caramelised apple with cider & sage sauce £19.00

Grilled rib eye, hand cut chips, wild mushroom & roasted tomato £24.00

Pea & mint agnolotti, smoke cheese sauce, baby summer vegetables with basil pesto £15.00

Beer battered fillet of cod, hand cut chips, minted peas with homemade tartare sauce £17.00

Confit Gressingham duck leg, aromatic braised red cabbage, dauphinoise potatoes, Spring onions with five spice jus £19.00

### **Desserts**

Fresh summer berries, warm berry compote, homemade vanilla ice cream £7.00

Dark & white chocolate tiffin, steeped strawberries, pistachio ice cream £8.00

Crème Brulee, shortbread biscuit £7.00

Oxford blue cheese, tomato chutney, celery, grapes, oat biscuits £8.00

Vanilla panna cotta, topped with toasted hazelnut crumb £7.00

### **Sides**

Tender stem broccoli,  
almond flakes £4.50

Braised red cabbage  
£4.00

Chunky chips £4.00

### **Sauces**

£3.50 each

Green peppercorn and  
brandy sauce

Bearnaise sauce

Blue cheese sauce

Sauce Dianne

### **Add ons**

Pickled walnuts

Pickled celery

*Please talk to one of our waiting staff about any dietary requirements  
Our allergens menu is available upon request*