



Sunday

Starters

Chicken & cabbage soup

Lawlor's bread £7

Cornish king scallops

Black pudding, pea purée, pancetta crisp, pea shoots £12.5

Duck & orange parfait

Apricot & orange jam, Lawlor's toast £8

Potted brown shrimp

Brandy pickled tomato & cucumber, Lawlor's croutes £9.5

Red onion tarte tatin

Toasted brie, aged balsamic, pine nuts £7.5 (v)

Roasts

(All served with seasonal vegetables, roast potatoes, homemade Yorkshire pudding & real gravy)

30-day dry aged rump of Oxfordshire Aberdeen Angus beef, horseradish sauce £19

Roast leg of Chiltern lamb, mint sauce £18.5

Hickory smoked loin of orchard reared pork, crackling, apple sauce £17.5

Mains

Bouillabaisse

Monkfish, red mullet, tiger prawns, mussels, saffron potatoes, rouille croutons £21.50

Scottish salmon

Winter greens, palourde clams, parsley sauce £19.5

Beef, Guinness & mushroom pie

Triple cooked chips, mixed seasonal vegetables £16.5

30-day dry aged Oxfordshire reared beef burger

Brioche bun, Butler's reserve cheddar, smoked bacon, tomato, French fries,
Worcestershire mayo £15.5

Nut Roast

Vegetarian gravy, Veggie roast potatoes, seasonal veg, Yorkshire pudding £16.50 (v)

Please turn over for desserts

Homemade Desserts

Espresso panna cotta, hazelnut brittle £7 ⁽ⁿ⁾

Orange crème brûlée, almond biscotti £7 ⁽ⁿ⁾

Chocolate Malibu cake, coconut sorbet £6.5

Rosemary semifreddo, raspberry jelly, lime zest, fresh basil, lemon ice cream £7.5

Sticky toffee pudding, vanilla ice cream, salted caramel, caramelized pecans £7 ⁽ⁿ⁾

Homemade Ice creams

Vanilla - milk chocolate - rum & raisin – honeycomb – matcha tea
£2 per scoop

British cheeseboard

(biscuits, quince jelly, fruit & celery)

Selection of 3 cheeses £9.5 or 5 cheeses £14.50

Yorkshire blue, creamy, matured for 8 weeks, buttery, sweet with strong aroma

Butlers Reserve mature cheddar, strong

Stinking Bishop, semi soft, creamy, full-flavoured, pungent aroma

Sinodun Hill, (local) flavoursome goats' cheese, light nutty edge, smooth texture

Bix (local) handmade, mild creamy texture

Sides

Thick cut chips	£4	Mixed vegetables	£3.5
French fries	£3.5	Marinated Greek olives	£4
		Tender stem broccoli	£4
Lawlor's bread and butter	2.5	Peppercorn/Béarnaise sauce	£2.5
Tomatoes, shallots, olive oil, balsamic	£4	Roquette & parmesan, aged balsamic	£3.5

Our beef has been dry aged on the bone exclusively for us, by Godden's butchers of Chesham, Buckinghamshire.

This aging process leads to a more tender meat with excellent depth of flavour.

All our dishes are cooked to order using only fresh produce and ingredients delivered daily, mainly from local suppliers

All our fish comes from Brixham market and is from sustainable sources.

We only serve fair trade coffee.

We ask for **75p** per jug of tap water as a donation to our charity **WaterAid**

"Providing clean water to those who do not have it"

We endeavour to serve you in good time but during busy periods there may be a small delay.

If you have any food allergies, please let us know as menu descriptions do not list all ingredients.

Menu Key: (v) dish is vegetarian; (n) dish contains nuts. **Full allergen listings available.**

An optional 10% service charge will be added to tables of 8 and over.