

## **Starters**

Soup of the day, artisan bread   cy, d, g, gfo, v	7
Cotswold white egg, grilled asparagus, hollandaise sauce   e, d, v	8
Grilled king oyster mushroom, crispy shallot rings, watercress puree,	8
toasted pine nuts   n, vg	
Mussels in coconut, lime and chilli, toasted sourdough   m, g, gfo	12
Chicken & wild mushroom terrine, house made piccalilli, sourdough   g, gfo	9
Pan fried fillet of red mullet, orange and red onion salad   f	13
Smoked duck breast, fennel salad, fig dressing	11
Mains	
Whole chargrilled seabass, fresh herbs and lemon, walnut and feta salad   f, n, d	26
Pan roasted broccoli steak, butterbean puree, chimichurri, crumbled	15
goats cheese   d, v, vgo	
Pressed Cotswold lambs belly, baba ghanoush aubergine puree, pomegranate, mint, toasted pine nuts, grilled tenderstem   n	27
Oxfordshire pork tenderloin, green leek mash, roasted carrots, apple puree, jus   d	24
Chicken Milanese, rocket and parmesan salad, new potatoes in garlic butter   d	20
Mussels, coconut cream, fresh lime and chili, fries   m	25
Jesse Smith's 10oz sirloin steak, slow roasted tomato, charred onion, thick cut chips	30
choice of sauce - Peppercorn, creamy blue cheese or Diane   d, sp	
Nicoise salad, baby leaves, cherry tomatoes, new potato, fine green beans,	14
olives, boiled egg   e	
add Chicken supreme	4
Seabass fillet   f	6

## Sides | 3

New potatoes - d, vgo | Fine green beans with flaked almonds - d, vgo, n | Confit carrots - d, vgo Sautéed leeks - d | Slow braised red cabbage

If you have any allergies or dietary requirements please speak to a member of staff