

SET

MONDAY-SATURDAY
12:00-5:30PM

SET MENU

TWO COURSES 26

THREE COURSES 29

STARTERS

BRITISH STRACCIATELLA

Peas & Broad Beans, Mint
Sauce, Focaccia Crisps

GFO

SOUP OF THE DAY

Ask for Today's Kitchen Special

V | GFO

HAM & PEA TERRINE

Ham Hock & Pork Shoulder,
Sourdough, Piccalilli Ketchup

GFO

MAINS

SEA BREAM

Crispy-Skinned Fillet, Creamy Spring
Onion Mash, Parsley Sauce

GFO

STEAK DIANE

7oz Bavette, Classic Diane Sauce, Chips

SUPPLEMENT +5

GFO

COAL ROAST CHICKEN CAESAR

Butterflied Leg, Gem Lettuce, Aged Parmesan,
Caesar Dressing, Herby Breadcrumbs

GFO

SUPER GREEN PASTA

Fresh Rigatoni, Cavolo Nero Sauce, Chilli,
Confit Garlic, Veggie Parmesan

V • VGO • GFO

SIDES

OXHEART TOMATO SALAD

VG • GF | 8

BABY GEM SALAD

VG • GF | 6

SEASONAL GREENS

VG • GF | 6

CHIPS

V • GFO • 6.5

DESSERTS

CRÈME BRÛLÉE

Ginger Brandy Snap,
Fresh Raspberries

GFO

ETON MESS

British Strawberries &
Raspberries, Chantilly
Cream, Meringue Shards

GF

HOUSE ICE CREAM & SORBET

Ask for Today's Flavours

V • VGO • GF

V • Vegetarian, VG • Vegan, VGO • Vegan option, GF • Gluten Free, GFO • Gluten Free option

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.