

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 Breadcrumb
GFO

SUPER GREEN PASTA

Fresh Rigatoni, Cavolo Nero Sauce, Chilli,
Confit Garlic, Veggie Parmesan
V • VGO • GFO

SIDES

OXHEART
TOMATO SALAD

VG | GF

BABY GEM
SALAD

VG | GF

SEASONAL
GREENS

VG | GF

CHIPS

V | GFO

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.