



Much of what's on the menu is grown or made **CLOSE BY**: vegetables from the Drinkwater's farm next door, fruit from orchards near Oxford and tomatoes from the glasshouses of Evesham. Some things come from **A LITTLE FURTHER AWAY** like charcuterie from the legendary Salt Pig in Kingham or the celebrated cheeses of Kingstone Dairy. All are chosen with care, depending on the season and what's good.

SNACKS

NOCERELLA OLIVES	5. ⁵⁰
CHARRED & SALTED PADRON PEPPERS	8. ⁵⁰
MARK’S BAKERY SOURDOUGH	9. ⁵⁰
Cotswold salted butter or whipped lardo	
WHITE ANCHOVIES	7. ⁵⁰
Pickled shallots	
BABA GHANOUSH	8. ⁰⁰
Charred Flat Bread	

STARTERS

BURRATA	14. ⁵⁰
Peas, broad beans, mint & lemon oil	
WOODFIRED BEETROOT	14. ⁵⁰
Ajo blanco, green chilli, smoked almonds	
KEDGEREE ARANCINI	13. ⁵⁰
Smoked haddock, quail egg, curried mayonnaise	
WORCESTER SMOKED EEL	15. ⁵⁰
Green apple, capers, cider & brown butter dressing	
DEVON SCALLOPS	17. ⁰⁰
Hazelnut butter, fresh peas, watercress cream	
LAMB SWEETBREADS	16. ⁰⁰
Morels, local bobby beans, wilted greens	

MAINS

BRIAR HILL FARM LAMB	32. ⁵⁰
Cannellini beans, salsa verde, charred broccoli	
DRINKWATER’S WARM SUMMER VEGETABLE SALAD	21. ⁵⁰
Candied pecans, Oxford blue cheese, Hyll honey butter	
WOOD FIRED OCTOPUS	29. ⁰⁰
Saffron, espelette potatoes, red pimento, Evesham tomatoes, burnt lemon & garlic dressing	
SPATCHCOCK POUSSIN	28. ⁵⁰
Dates, caramelised lemon, crushed truffle & parmesan potatoes	
SIMON WEAVER COTSWOLD BRIE & APPLE BUTTER TART	19. ⁰⁰
Potato salad, asparagus, wild garlic	
ROAST COD	27. ⁰⁰
Clam chowder, Old Spot lardons, wilted spinach	
8OZ HEREFORD RIBEYE	38. ⁵⁰
Skin on chips, wild mushrooms, roasted marrowbone, bordelaise sauce	

SIDES

SKIN ON CHIPS	5. ⁰⁰
CRISPY CRUSHED POTATOES	6. ⁵⁰
Truffle, parmesan, aioli	
CHARRED BROCCOLI	6. ⁵⁰
Black garlic, toasted almonds	
SALAD LEAVES	5. ⁰⁰
Mint & lemon oil	

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you. **Please note that a discretionary 10% service charge will be added to your final bill.**

PUDDINGS

ELDERFLOWER PANNA COTTA

9.⁵⁰

Oxford gooseberries, lemon & poppy seed shortbread

HYLL HONEY BAKLAVA TART

10.⁰⁰

Vanilla cream, blood orange sorbet

MISO CHOCOLATE TORTE

11.⁰⁰

Miso caramel, peanut brittle, vanilla ice-cream

PROFITEROLES

9.⁵⁰

White chocolate, pistachio & raspberries

CHEESE PLATE

15.⁰⁰

Kingstone Dairy cheeses, grapes, quince, Hyll chutney, biscuits

