

# A LA CARTE

Monday to Saturday from 12 'til 3pm & 6 'til 9:30pm  
Sunday from 6 'til 9:30pm

## SNACKS

Mixed Italian olives 3 VG GF

Sourdough, English butter 4 V

Scotch egg, Oxford sauce 6 DF

BBQ chicken wings 6 GF DF

## STARTERS

Celeriac and apple soup, sourdough 7 V

Isle of Wight tomato and whipped feta 8 V GF

Cured mackerel, lemon mayo and charred baby veg 8 GF DF

Wood pigeon breast, pomegranate, apple, beetroot 9 GF

Smoked chicken leg, rabbit & black pudding bonbon, fig carpaccio 8 DF

## MAINS

Hooky battered fish & chips, crushed peas, tartare sauce 14.5

Beef burger, cheddar, gherkin, lettuce, tomato, mustard mayo, fries 14

Plant based burger, fries, asian slaw 13 VG

Hake, fresh peas, broad beans, bok choy, heritage potatoes 17 GF

Courgette flower, sweetcorn gnocchi, whipped ricotta, fennel 16 V

## FROM THE ROBATA GRILL

Sirloin 8/10/12oz - 22/26/30 // Rump 8oz 17 // Flat Iron Chicken 17  
*all served with watercress salad, hand cut chips and a choice of sauce:*

garlic butter GF / peppercorn GF / rocket pesto gf VG / red wine jus GF DF

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8oz pork sirloin, burnt apple, black pudding, crackling, jus 17 DF

Venison haunch & bon bon, garlic mash, romanesco, baby carrots 22

Spiced cauliflower steak, quinoa, garden salsa, pomegranate 14 VG

Bibury rainbow trout, pickled kohlrabi, chorizo butter, heritage potatoes 17 GF