

cocktails

Bloody Mary 6.95 Wood Bros Vodka, tomato juice, celery, lemon, spice, splash of sherry	Cotswold Toffee & Vodka Espresso Martini 8.50 Cotswold Toffee & Vodka, Wood Bros Vodka, Borghetti, espresso (Classic also available)	Cotswold Negroni 8.50 Cotswold gin, campari, vermouth rosso	Citrus Grove Seedlip & Hibiscus 6.65 Our non-alcoholic cocktail offering
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nibbles

Mark's Bakery focaccia, oil & balsamic 4.50 · Whitebait, aioli 4.50 · Fried halloumi, chilli jam 5.00

starters

Soup of the day, Mark's Bakery baguette	6.50
Wild boar scotch egg, 'Nduja tomato sauce	8.50
Prawn & avocado cocktail, Mark's Bakery brown bread (GF*)	8.00
Buttermilk fried chicken, sriracha mayo, rocket salad	7.50 / 15.00
Roasted Mediterranean vegetable terrine, whipped goat's cheese, basil pesto (V)	7.50

platters

Baked camembert - Mark's Bakery bread, fruit chutney (GF*)	16.50
Meat - Salt Pig cured meats, rocket & parmesan salad, pickles & olives, Mark's Bakery focaccia (GF*)	18.00
Fish - Whitebait & aioli, prawn cocktail, smoked salmon, haddock goujons, tartar sauce, Mark's Bakery brown bread	17.50
Vegetable - Falafel, aubergine parmigiana, fried halloumi, charred broccoli with dukkha, chilli jam, harissa mayo (V, GF)	16.50

mains

Venison loin, braised venison mini pie, celeriac purée, roasted baby vegetables, jus	21.00
Pork belly, bubble & squeak cake, savoy cabbage, black pudding, wholegrain mustard cream sauce	16.50
Pan seared tuna, cannellini & borlotti beans, pak choi, asian dressing (GF*)	18.50
Aubergine parmigiana, rocket, Mark's Bakery baguette (V, GF*)	14.50
Wild boar burger, comté cheese, chilli jam, onion rings, skinny chips (GF*)	16.00
Beer battered haddock, hand cut chips, buttered peas, tartare sauce	15.75
Falafel burger, avocado, baby gem, red onion, halloumi, harissa mayo, onion rings, skinny chips (V)	15.00

steaks

all our steaks are sourced from Baker's Butcher in Witney

All steaks come with hand cut or skinny fries, green leaf salad and a sauce or accompaniment of your choice
peppercorn sauce · garlic butter · blue cheese sauce · oven roasted vine tomatoes

Rump Steak 283g (approx) (GF) 22.50 Sirloin steak 225g (approx) (GF) 25.50

sides

Chips: hand cut / skinny (V, GF) (add truffle & parmesan for £1.50)	4.50
Roasted Mediterranean vegetables (V, GF)	4.50
Broccoli with dukkah (VG, GF)	4.50
Baked feta, chilli & oregano (V, GF)	4.50

sandwiches

lunches only (add a cup of soup £3.50)

Rare roast beef, rocket, horseradish, white split tin loaf (GF*)	9.00
Smoked salmon, rocket, crème fraiche, brown bread (GF*)	9.00
Roasted Mediterranean vegetable, fried halloumi, harissa mayo, toasted brown bread (V, GF*)	8.50

(GF) Gluten Free · (GF*) Gluten Free available · (V) Vegetarian · (VG) Vegan · (VG*) Vegan available

Please note that we keep a written record of any of the 14 allergen ingredients used, listed within the EU mandate which can be provided upon request.

Please ask your server or duty manager for further details.

(Please note a 10% service charge will be added to parties of 8 or more)