

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)	Christmas Negroni 8.50 Spiced gin, campari, vermouth rosso	Citrus Grove Seedlip & Hibiscus 6.65 Our non-alcoholic cocktail offering
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nibbles

Mark's sourdough, farmhouse butter (V) 4.50 • Cheese, paprika & red onion croquettes, sweet chilli sauce (V) 4.50
Salt baked cod beignets, saffron aioli 5.00 • Buttermilk fried chicken, sriracha mayo 5.00
Mixed olives (herby or spicy) (V) 4.50 • Nuts (salt & pepper cashews, smoked almonds or harissa spiced nut mix) (V) 4.50

starters

Soup of the day, Mark's sourdough (V, GF*)	6.50
Pan fried devilled chicken livers, pomegranate, sourdough toast (GF*)	8.00
Cured salmon, compressed cucumber, citrus cream, farmhouse bread (GF*)	8.50
Beetroot tart tatin, broad bean crème fraîche, watercress (V)	8.00
Game terrine*, fig & pear chutney, sourdough (GF*)	8.50

sharing boards

Baked camembert - topped with chilli, honey & toasted nuts, sourdough loaf (GF*)	15.50
Meat - Salt Pig cured meats, rocket & parmesan salad, pickles & olives, Mark's sourdough (GF*)	16.00
Fish - Salt baked cod beignets, saffron aioli, prawn cocktail, smoked salmon, haddock goujons, tartar sauce, Mark's Bakery brown bread	16.50
Vegetable - Falafel, Cheese, paprika & red onion croquette, crispy cauliflower & romesco sauce, roasted beetroot & watercress salad, chilli jam, harissa mayo (V)	15.50

mains

Roast turkey parcel, pig in blanket, roast potatoes, roast seasonal vegetables, sprouts, gravy (GF*)	18.00
Roasted partridge*, spinach & parsnip tart, streaky bacon, sprouts, red wine & shallot sauce	18.50
Venison loin, braised venison mini pie, mash potato, celeriac puree, roasted baby vegetables, jus	21.00
Fish pie, seasonal vegetables	16.50
Pan seared cod, salt baked cod beignets, baby gem, pea & bacon fricassee, romesco sauce (GF*)	18.50
Sweet potato gnocchi, cavolo nero, mozzarella, chilli vinaigrette, red onion crisps (V)	15.00
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 butter • 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
Creamy mash (V, GF)	4.50
Roast sprouts, bacon & blue cheese butter (GF)	4.50
Fine beans, almond butter (V, GF)	4.50
Crispy cauliflower, romesco sauce (V)	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 fraîche, 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)

*may contain shot