



### Upon arrival

Soda bread with whipped butter & oils £1

Marinated mixed olives £3

### Starters

Cambridgeshire asparagus soup with free range poached hen's egg £6

Pan fried Oxfordshire wood pigeon, panko breaded black pudding, wilted spinach, red wine jus £6.50

Pan fried scallops with cider cooked pork belly, squash puree and apple samphire £8

Truffled goat's cheese croquette, chargrilled Cambridgeshire asparagus, basil mayonnaise,  
pine nut crumb £5.50

Watermelon, cured salmon and crab with avocado puree, pickled cucumber, keta £7

### Mains

Rump of new season Dorset lamb with fondant potato and slow roasted cherry tomatoes, baby courgettes,  
wood fire peppers, salsa verde £18

Fillet steak with garlic mash, parsley puree, red wine jus £21

Rib eye steak with crispy onion, cherry tomato and watercress, chipped potatoes £18

Sausages and mashed potato with red cabbage marmalade, crispy leeks and red wine sauce £12

Spiced bean and falafel burger, charred halloumi, relish, crispy onions, red slaw £12

in a toasted Brioche bun (v)

Sea trout with samphire and mussels, crushed new potatoes £16

Cod with shrimp risotto and a pea and watercress puree £15

### Sides

Chipped potatoes/ steamed Jersey royals/ buttered green beans/mixed dressed salad £3 each

### Desserts

Chocolate and hazelnut delice with hazelnut ice cream £5.50

Vanilla panna cotta, rhubarb consommé, meringue and preserved lemon puree £5.50

Rum and raisin crème brulee, shortbread biscuit and peach ice cream (v) £5.50

Cheeses, chutney, grapes, biscuits (v) £7

Please ask the waiter for any special dietary requirements