



Starters

Homemade soup of the day	£6.75
Fresh crayfish cocktail wrapped in lemon pickled cucumber ribbons with Melba toast	£6.95
Hog's head terrine with crushed juniper berries and toasted sour dough bread with a homemade piccalilli	£6.95
Marinated beetroot carpaccio and goats cheese risotto croquette with fresh horseradish crème fraîche	£7.50
Homemade salmon gravlax with pickled cucumbers and a new potato salad	£6.95
Pan seared scallops with a confit pork belly, caramelised apple compoté, smoked haddock and potato purée	£9.50

Mains

Fish Sharing Platter

(for 2 people minimum)

Smoked salmon, mixed seafood salad, grilled prawns, crayfish cocktail, salmon tartare, battered fresh fish and tartare sauce

starter £9.95 / person

main £17.50 / person

Beer battered fillet of fresh fish served with mushy peas, hand cut chips and homemade tartare sauce	£13.90
Pan seared fillet of wild sea bass with roasted salsify chips, wild mushrooms, savoy cabbage and roasted pancetta with a saffron and vermouth jus	£17.95
Roast breast of chicken with lemon confit crushed new potatoes, roast baby carrots and a red wine sauce	£14.50
Individual steak and Guinness pie served with wild mushrooms, savoy cabbage and mustard mash	£14.95
Butter poached tenderloin of Kelmscot Pork with bubble and squeak, braised red cabbage, breaded & pickled cauliflower florets with a roast black pudding and a wholegrain mustard cream sauce	£16.50
Pan seared fillet of beef with an oxtail ravioli, bone marrow boudin and a garnish of glazed carrots, fine beans and fresh horseradish pomme purée	£23.50
Foxbury farm Rib eye steak with mushrooms, tomato and hand cut chips Sauces: Peppercorn / Blue Cheese / Garlic Butter - £2.50	£19.25
Today's special vegetarian dish <i>(please ask a member of staff for details)</i>	£15.95

Salad or Vegetables of the Day - £3.50

Hand Cut Chips - £3.50

Fries - £2.50

Prices include VAT at 20%. Service Charge Not Included.

Please let us know if you have any allergies.

For the comfort of other diners please refrain from using mobile phones in the dining room. Thank you.





Desserts

The chocolate experience: Dark chocolate soufflé, white chocolate sorbet, milk chocolate and orange mousse and a chocolate chip cookie	£8.95
Apple and Sultana crumble with a lemon and mascarpone ice cream	£6.75
Pear and almond cake with stem ginger cream sauce and plum sorbet	£6.95
Homemade sticky toffee pudding, caramel banana ice-cream and butterscotch sauce	£5.95
A trio of homemade sorbets each served with their own compote	£7.25

A selection of three or five cheeses served with celery sticks, grapes and homemade oatcakes £6.95/ £8.95

Little Black Bomber – is an extra mature Cheddar cheese, produced by the Snowdonia Cheese Company. A strong creamy taste

BRIE – A mild brie de Meaux, from Ancenis in the heart of Brie country.

CHARLES MARTELL SINGLE GLOUCESTER – Made using the milk of Gloucester cattle, this cheese has protected designation of origin status. Savoury and nutty on the palate.

TUXFORD AND TEBBUTT STILTON – a slightly open texture and creamy background. Stilton melts and crumbles easily and has a unique character of its own.

BUCHE DE CHEVRE – One of the most famous of the many varieties of goat's cheese to be produced in the Loire Valley.

Both port and dessert wine are available by the glass, please ask a member of staff for details

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