



NIBBLES & SHARERS

Greek Misto Olives	£3.50
Artisan Rustic Breads, Greek Misto Olives, Olive Oil Balsamic (ve, gfa)	£6.50
Mezze Platter, Harissa Hummus, Tzatziki, Grilled Artichokes, Marinated Olives, Chilli Feta, Garlic Flat Bread(v,gfa)	15.00

STARTERS

House Soup Served with Rustic Bread & "Netherend Farm" Salted Butter (ve, gfa,vea)	£6.00
Chargrilled Lamb Koftas, Fattoush Salad, Tzatziki, Sweet Chilli Jam, Pomegranate, Khobez Flat Bread	£8.00/£15.00
Heritage Tomato Salad, Crème Fraiche, Buffalo Mozzarella, Basil Oil, Celery and Pistachio (gf, ve)	£7.00
Crispy Devilled Whitebait with Lemon, Garlic & Smoked Paprika Mayonnaise	£7.50

SUNDAY ROASTS

Roasted Oxfordshire Sirloin of Beef, Baby Watercress	£16.00
Slow Roasted Herb Pork Belly with Fennel Feeds, Apple Sauce	£16.00
Half Roasted Chicken, 24 Hour Marinated in Lemon & Thyme	£15.00
Vegetable Wellington, Vegan Mozzarella, Plant-Based Gravy (ve)	£15.00

All our Roasts are served with a Yorkshire Pudding and Thyme & Roast Potatoes, Sautéed Vegetables, Maple Glazed Parsnips & Carrots with Red Wine Jus

MAINS

Pan Fried Seabass, Roasted Vine Tomatoes, Olives, Buttered New Potatoes (gf)	£15.00
House Risotto, with Parmesan & Rocket (<i>Ask our team for details</i>)(vea, gf)	£13.50
The Black Boy Prime Beef Burger, Melted Cheese, Burger Garnish, Toasted Brioche Bun, Gherkin, Fries (gfa)	£13.00
	<i>Add Bacon, Flat Mushroom £1.00</i>
Grilled Salmon Burger, Smashed Avocado, Mango Chilli Salsa, Toasted Brioche Bun, Wild Garlic Aioli Fries (gfa)	£15.00
Roasted Half Aubergine, Bell Peppers, Courgette & Yoghurt, Roasted Red Pepper Puree, Sourdough (gfa,v)	£13.50
Crispy Duck Salad, Hoi Sin & Sweet Chilli Sauce, Watercress, Peanuts, Charred Peach, Melon, Radish (gfa)	£15.00

SIDE ORDERS

Wild Garlic Aioli Chips (v)	£3.50	Rocket & Parmesan Salad (v,gf)	£3.75
House Chips (ve)	£3.00	Sautéed Vegetables (v,gf)	£3.75
Chilli & Almond Broccoli (v, gf)	£3.50	Buttered New Potatoes (gf)	£3.75

Please note all our food is prepared and cooked fresh on premises. If you have any allergies or queries, please just bring it to our attention and we will do our utmost to accommodate you.(ve- Vegan, vea – Vegan Available, gf – Gluten Free, gfa – Gluten Free Available)



THE BLACK BOY

OXFORDSHIRE

EAT • DRINK • STAY

RED

Rothschild Estates Pinot Noir, d'Oc, France

Signature wine, easy drinking fruity and light
£4.90 175ml, £7.10 250ml, £20 Btl

False Bay Syrah, South Africa

Dark fruits are accompanied by toasted oak and a creamy finish.

£5.30 175ml, £7.40 250ml, £21.50 Btl

Bellefontaine Merlot, France

Black cherry and bilberry nose, with layers of silky blackberry on the palate

£5.25 175ml, £7.15 250ml, £21.50 Btl

Stone's Throw Malbec, Australia

Warm, soft and lusciously lush this is smooth black and sultry with a salty finish.

£6.00 175ml, £8.50 250ml, £24.50 Btl

Wine of the Month

£7.20 175ml, £9.60 250ml, £29 Btl

Ontanon Ecologico Rioja, Spain £27.50

Rich ripe plum and cherry fruit flavours combine with a twist of spice and gentle tannins

Château Rocher Callon, Montagne St Emilion

2017 £30, Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.

Mouton Cadet Reserve Medoc 2016, France £31

A round and velvety wine that will conquer your palate

Berry Brothers Extra Ordinary Claret £35

Classic Bordeaux blend of 50 – 50 Merlot and Cabernet. Oak matured with blackberry and cassis flavours.

BUBBLES

Château Leoube Sparkling Rose £39.90

Crisp, vibrant & thin bubbles with subtle aromas of grapefruit and peach.

Champagne Barons De Rothschild NV £60

Fine bubbles, elegant golden colour and fine, delicate nuances of white fruit.

Bollinger special Cuvee NV £70

60% Pinot Noir and 25% Chardonnay in the blend. Bready, yeasty and toasty flavours

WHITE

Rothschild Estates Viognier, d'Oc France

Sour cherry, strawberry and raspberry mingled with a delicate note of spice. The palate is light and fresh
£4.90 175ml, £7.10 250ml, £20 Btl

Footsteps Pinot Grigio, Veneto Italy

Classic Pinot Grigio with delicate citrus and apple aromas and vibrant acidity

£5.30 175ml, £7.40 250ml, £21.50 Btl

Los Vascos Chardonnay, Chile 2018

Tropical fruits are met by vibrant acidity. The finish has a clean, fresh quality with a delicate nutty character

£5.80 175ml, £7.90 250ml, £23 Btl

La Leyenda De Las Cruces, Sauvignon Blanc, Chile

Aromatic and vibrant wine, with natural citrus flavours from the Pacific Ocean Sea breeze

£6.00 175ml, £8.50 250ml, £24.50 Btl

Wine of the Month

£7.20 175ml, £9.60 250ml, £29 Btl

Picpoul De Pinet Duc De Morny France £25

Crisp and refreshing with zesty citrus note

Petit Chablis Domaine D'Elise 2019, France £30

Tangy, fresh citrus notes are supported by layers of warm rich fruit

Sancerre 'Silex Loire, France 2020 £34

Sensational, energetic, almost crackly nose of gunsmoke, orange oil and earthy, stoney notes.

Pouilly Fuisse Aux Challoux 2019, France £35

Aromas of ginger and delicate wood with notes of nuts, honeyed fruit

SPARKLING WINE

Prosecco, Martinotti, Adria Vini

Delicate and aromatic with a light body and fine bubbles, lots of fresh peach, pear, apricot and apple

£5.50 125ml, £27.95 Btl

Berry Bros Crémant de Loire, France

Aged traditionally this is a beautiful, balanced wine, with elegant aromas of orchard fruit and honeyed spice

£6.50 125ml, £31.95 Btl

ROSE

Los Vasco Rose, Colchagua, Chile

Fresh, fruity aromas and a bright colour from pressing freshly harvested grapes

£5.90 175ml, £8.40 250ml, £23.50 Btl

Château Leoube Organic Rose, Provence, France

Dry, Pink grapefruit palate with subtle notes of peach
£7.20 175ml, £9.60 250ml, £29 Btl, £56 Mag