



## SHARERS

Artisan Rustic Breads, Greek Misto Olives, Olive Oil Balsamic (ve, gfa)	£6.95
Baked Camembert with Garlic & Rosemary, Balsamic & Plum Chutney, Grilled Sourdough Bread (gfa)	£13.50

## STARTERS

Today's Soup Served with Toasted Artisan Bread & "Netherend Farm" Salted Butter (gfa, vea) <i>See Today's Specials</i>	£6.45
Salt & Pepper Squid, Carrot, Coriander, Spring Onions and Red Chilli Salad, Smoked Garlic Aioli	£7.95
Creamy Sauteed Wild Mushrooms on Toasted Bread, Shallots, Garlic, Chive, Watercress, Toasted Seeds (v)	£7.95
Severn & Wye Smoked Salmon, Pickled Fennel, Avocado Cream, Radish, Shallot & Dill Dressing (gf)	£8.95
Smoked Haddock, Salmon and Cheddar Fish Cakes, Poached Hens Egg, Wilted Spinach, Hollandaise Sauce	£8.45
Chargrilled Lamb Koftas, Fattoush Salad, Mint & Coriander Yoghurt, Sweet Chilli, Sumac & Khobez Flat Bread	£8.45/£16.25

## SUNDAY ROASTS

Roasted Oxfordshire Sirloin of Beef, Baby Watercress £16.00

Slow Roasted Herb Pork Belly with Fennel Seeds, Apple Sauce £17.00

Half Roasted Chicken, 24 Hour Marinated in Lemon & Thyme £15.45

Oven Roasted Sweet Potato Vegetable Tart, Plant-Based Gravy £15.45

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

## MAINS

Smoked Haddock, Salmon and Cheddar Fish Cakes, Poached Hens Egg, Wilted Spinach, Hollandaise Sauce	£15.95
Asian Crispy Duck Teriyaki Salad, Soybeans, Carrot, Mooli, Orange, Pickled Ginger, Coriander, Chilli, Radish (gfa)	£15.50
	<i>Also Available with Marinated Tofu £15.50</i>
House Risotto, Served with Parmesan & Rocket (vea) (gf) <i>See Today's Specials</i>	£14.50
Fish & Chips, Freshly Battered Cod, Rough Cut Fries, Minted Pea Puree, Tartare Sauce	£15.25

## BURGERS

Exmoor National Park Black Boy Beef Burger, Applewood Cheese, Onion Jam, Grilled Onion, Gherkin, (gfa)	£14.95
Grilled Salmon Burger, Smashed Avocado, Mint & Coriander Yoghurt, Watercress (gfa)	£17.25
Vegan Plant Burger, Grilled Onions & Peppers, Harissa Hummus (v, ve, gfa)	£16.50
Pulled Confit Duck Burger, Plum Sauce, Carrot, Spring Onion, Mooli, Pickled Ginger, Watercress, Sesame	£17.45
<i>All our Burgers are served in a Toasted Brioche Bun with Crispy Chips</i>	<i>Add Bacon, Chorizo or Flat Mushroom for £1.00</i>

## SIDES

Rough Cut Chips (ve)	£3.50	Triple Cooked Chips (v)	£4.25	Spring Green Vegetables (v, gf)	£4.00
Garlic Aioli Fries (v)	£3.75	Truffle & Parmesan Chips (v)	£4.50	Dressed House Salad (v, gf)	£4.00
Creamed Potatoes (v, gf)	£4.00	Dauphinoise Potatoes (v)	£4.25	Rocket & Parmesan Salad (v)	£4.00

*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  
**£5.25 175ml, £7.50 250ml, £21.50 Btl**

### **False Bay Syrah, South Africa**

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

**£5.65 175ml, £7.95 250ml, £22.25 Btl**

### **Bellefontaine Merlot, France**

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

**£5.60 175ml, £7.65 250ml, £23 Btl**

### **Stone's Throw Malbec, Australia**

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

**£6.45 175ml, £9.10 250ml, £26.25 Btl**

### **Wine of the Month**

**£7.70 175ml, £9.60 250ml, £29.95 Btl**

### **Ontanon Ecologico Rioja, Spain £29.25**

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

### **Château Rocher Callon, Montagne St Emilion**

**2017 £32**, Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.

### **Mouton Cadet Reserve Medoc 2016, France £32**

A round and velvety wine that will conquer your palate

### **Berry Brothers Extra Ordinary Claret £36.50**

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

## BUBBLES

### **La Rose No.7 Domaine J.Laurens, Cremant de Limoux £39.90**

The delicate pink colour comes from 15% Pinot Noir. Soft stone fruit aromas, delicate and dry

### **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, £7.45 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

**£6.20 175ml, £8.45 250ml, £24.25 Btl**

### **La Leyenda De Las Cruces, Sauvignon Blanc, Chile**

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

**£6.45 175ml, £8.95 250ml, £25.75 Btl**

### **Wine of the Month**

**£7.70 175ml, £9.60 250ml, £29.95 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 £35.45**

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, £32.95 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 Leoubé Organic Rose, Provence, France**

Dry, Pink grapefruit palate with subtle notes of peach  
**£7.70 175ml, £10.30 250ml, £30.50 Btl, £56 Mag**