

Dinner Menu

Served 5.30pm – 9.00pm



Nibbles / Sharers

Garlic & Herb Marinated Mixed Olives , extra virgin olive oil, chilli, preserved lemon (ve,gf)	£3.95
Smoked Harissa Houmous, Tzatziki , Moroccan flat bread, spiced mixed seeds (v)	£5.50
Grilled Artisan Rustic Breads , confit garlic, aged balsamic, extra virgin olive oil (v)	£7.50
Baked Camembert with Brightwell Bees Oxford Honey , fig, mixed seeds, plum chutney grilled rustic bread (v)	£14.95

STARTERS

Roasted Courgette & Garden Pea Soup , crumbed charred feta, pea shoots, grilled rustic bread (v)	£6.95
Five Spice Duck Bon Bons , plum & hoisin sauce, pickled red onion, carrot & parsley slaw	£8.95
Salt and Pepper Crispy Squid , spring onion, grilled lemon, sweet chilli mango	£8.95
Creamy Wild Mushrooms on Toasted Sourdough Bread , shallots, garlic, chive, spinach, mixed seeds (v)	£8.95
Grilled Marinated King Prawns Pil Pil , garlic, chilli, parsley, smoked paprika, crusty bread	£12.95
Severn & Wye Smokery, Smoked Trout Fillet , radish, pea shoot salad, chive crème fraiche, Mayfield Farm Egg	£9.75
Chargrilled Lamb Cumin Koftas , tomato, baby gem, cucumber, sumac, Tzatziki, grilled khobez bread	£9.95

MAINS

Cod & Chips, Freshly Beer Battered , rough cut frites, lemon zest pea puree, chunky tartare sauce	£16.95
Moroccan Lamb Loin with Cous Cous , chick pea, pomegranate, coriander, preserved lemon, tzatziki	£23.95
Wild Mushroom Linguine , parsley, garlic, fresh rocket, spring onion, white wine cream sauce (v)	£16.95
Smoked Haddock & Salmon Cheddar Fish Cakes , Mayfield Farm Egg, green beans, watercress, hollandaise	£17.50
Crispy Duck Salad , watercress, carrot, mooli, pickled ginger, radish, spring onion, soy & sweet chilli sauce	£17.95
24 Hour Marinated Smoked Paprika & Lemon Roasted Half Chicken , house slaw, aioli frites	£17.95
Chicken Caesar Salad , Mayfield Farm Egg, salted anchovies, gem lettuce, croutons, parmesan, crispy bacon	£17.95
Baked Seabass Fillets, Salsa Verde , buttered chive new potatoes, watercress, gremolata, extra virgin olive oil	£23.95

GRILL

Pork Belly Porchetta , crushed new potatoes, lemon zest green beans, red wine jus, sage pesto	£19.95
Black Boy Beef Burger , house slaw, mozzarella, tomato, gem lettuce, chutney, grill-house bun, pickles, frites	£16.75
Charred Salmon Burger , pickled red onion, house slaw, grill-house bun, garlic aioli frites	£18.95
Black Bean Herb Burger , pickled red onion, house slaw, harissa hummus, gem lettuce, grill-house bun, frites (ve)	£16.95
28 Day Aged Beef 10oz Rib-Eye Steak , tomato, mushroom, rocket & parmesan salad, frites, chimichurri butter	£26.95

SIDE ORDERS

Truffle & Parmesan Frites (v,gf)	£4.95	Rough Cut Frites (ve,gf)	£3.75	House Slaw & Mozzarella (v)	£4.25
Dressed House Salad (ve,gf)	£3.95	Green Beans & Watercress (ve)	£4.25	Rocket & Parmesan (v,gf)	£4.95
		Smoked Garlic Aioli Frites (v,gf)	£4.25		

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)

RED

Rothschild Estates Pinot Noir, France

A part aged in French oak bringing spice and texture to the elegant black cherry.

£4.15 125ml, £5.90 175ml, £8.20 250ml, £23.50 Bottle

Bellefontaine Merlot, France

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

£4.25 125ml, £6.10 175ml, £8.30 250ml, £23.95 Bottle

Don Jacobo Rioja Crianza Tinto, Spain

A traditional Rioja, matured for a minimum of 12 months in American Oak. Juicy, medium-bodied and a classic wine

£4.50 125ml, £6.95 175ml, £9.25 250ml, £25.95 Bottle

Stone's Throw Malbec, Australia

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

£4.95 125ml, £7.45 175ml, £9.95 250ml, £28.95 Bottle

Wine of the Month

£5.90 125ml, £7.70 175ml, £10.25 250ml, £29.95 Bottle

Ontanon Ecologico Rioja, Spain £31.95

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

Château Rocher Callon, Montagne St Emilion 2017 £32.00

Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate.

Mouton Cadet Reserve Medoc 2016, France £33.00

A round and velvety wine that will conquer your palate

Berry Brothers Extra Ordinary Claret France £36.50

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

BUBBLES

Prosecco, Martinotti, Adria Vini

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

£5.95 125ml, £29.95 Bottle

Berry Bros Crémant de Limoux, France

Aged traditionally this is a beautiful, balanced wine

£6.95 125ml, £34.95 Bottle

La Rose No.7 Domaine J.Laurens, Cremant £39.95

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

Champagne Barons De Rothschild NV £59.95

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

WHITE

Rothschild Estates Viognier, d'Oc France

Signature wine, easy drinking fruity and light, balanced with fresh peach and apricot flavours.

£4.15 125ml, £5.90 175ml, £8.20 250ml, £23.50 Bottle

Footsteps Pinot Grigio, Veneto Italy

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

£3.95 125ml, £5.70 175ml, £7.95 250ml, £22.90 Bottle

Picpoul De Pinet Duc De Morny France

Crisp and refreshing with zesty citrus note

£4.50 125ml, £6.95 175ml, £9.45 250ml, £27.25 Bottle

La Leyenda De Las Cruces, Sauvignon Blanc, Chile

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

£4.95 125ml, £7.45 175ml, £9.95 250ml, £28.95 Bottle

Wine of the Month

£5.90 125ml, £7.70 175ml, £10.25 250ml, £29.95 Bottle

Los Vascos Chardonnay, Chile 2018 £28.95 Bottle

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

Petit Chablis Domaine D'Elise 2019, France £32.95

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 £35.45

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

ROSE

Rothschild Estates Rose, d'Oc France

Enticing aromas of red fruits and an abundance of delicious wild strawberry on the palate.

£4.15ml, £5.90 175ml, £8.20 250ml, £23.50 Bottle

Saint Sidoine, Côtes de Provence, France

Lovely fresh, dry style with soft strawberry fruit and a little honeysuckle.

£4.95 125ml, £7.45 175ml, £9.95 250ml, £28.95 Bottle

Château Leoube Organic Rose, Provence, France

Dry, Pink grapefruit palate with subtle notes of peach

£5.90 125ml, £7.90 175ml, £10.70 250ml, £32.95 Bottle, £59.50 Magnum