



## June

<b>Smoked almonds</b> <i>v gf</i>	£3
<b>Cauliflower cheese croquettes</b> , Oxford sauce	£5
<b>Coronation chicken skewer</b> , chicken skin, pickled walnut	£5.50
<b>Root vegetable pakora</b> , spiced tomato <i>v gf</i>	£5
<b>Crispy cod cheeks</b> , lovage mayonnaise	£6
<b>Porthilly rock oyster</b> , rice wine vinegar, ginger, chive <i>gf</i>	£4 each
<b>Cured line-caught mackerel</b>	£9.50
gooseberries, cucumber, elderflower <i>gf</i>	
<b>Isle of Wight tomatoes</b>	£9.50
burrata, red onion, soft herbs <i>v gfo</i>	
<b>Drinkwater's asparagus</b>	£10
Cacklebean egg, wild garlic gremolata, sourdough, hazelnut <i>v</i>	
<b>Tuna tataki</b>	£12
soy, avocado, radish, shiso <i>gf</i>	
<b>Whole roast plaice on the bone</b>	£25
mussels, sauce vierge, crushed potato, tarragon, tomato <i>gf</i>	
<b>Rump and belly of Cotswold lamb</b>	£26
pissaladière, courgette, basil	
<b>Roast spring chicken</b>	£24
thyme hash brown, asparagus, broad beans, mousseron mushrooms	
<b>Salt-baked celeriac Waldorf</b>	£16
grapes, celery, walnut, Oxford Blue <i>v</i>	
<b>Hereford chateaubriand to share</b>	£70
triple-cooked chips, caesar salad, beef fat croutons, smoked bone marrow butter	
<b>Jersey Royals</b>	£4.50
mint, butter <i>gf</i>	
<b>Charred spring cabbage</b>	£5
caraway butter <i>gf</i>	
<b>English strawberry cheesecake</b>	£8.50
caramelised white chocolate, pistachio ice cream	
<b>Treacle tart</b>	£8.50
salted yoghurt ice cream	
<b>Coconut panna cotta</b>	£8
mango sorbet, passion fruit, coconut & cashew granola	
<b>Barkham Blue</b>	£10
malt loaf, fig relish, truffled acacia honey	