



June | Sunday

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| Smoked almonds <i>v gf</i> | £3 |
| Cauliflower cheese croquettes , Oxford sauce | £5 |
| Root vegetable pakora , spiced tomato <i>v gf</i> | £5 |
| Crispy cod cheeks , wild garlic mayonnaise | £6 |
| Lamb belly skewer , wild garlic glaze | £5.50 |
| Isle of Wight tomatoes burrata, red onion, soft herbs <i>v gfo</i> | £9.50 |
| Grilled Cornish mackerel paprika mayonnaise, pangrattato | £9.50 |
| Drinkwater's asparagus Cacklebean egg, wild garlic gremolata, sourdough, hazelnut <i>v</i> | £10 |
| Chicken liver parfait pear chutney, toasted sourdough | £9.50 |
| Slow-roast Blythburgh pork belly bramley apple sauce, all the trimmings | £21 |
| Lemon & thyme roast free range chicken sourdough bread sauce, all the trimmings | £20 |
| Roast top rump of Hereford beef stuffed Yorkshire pudding, horseradish, all the trimmings | £22 |
| Butternut, wild mushroom & sage nut roast Yorkshire pudding, horseradish, all the trimmings <i>v</i> | £18 |
| Whole roast plaice on the bone mussels, sauce vierge, crushed potato, tarragon, tomato <i>gf</i> | £25 |
| Salt-baked celeriac Waldorf Grapes, celery, walnut, Oxford Blue <i>v</i> | £16 |
| Treacle tart salted yoghurt ice cream | £8.50 |
| English strawberry cheesecake caramelised white chocolate, pistachio ice cream | £8.50 |
| Coconut panna cotta mango sorbet, passion fruit, coconut & cashew granola | £8 |
| Barkham Blue malt loaf, fig relish, truffled acacia honey | £9 |

All our ingredients are prepared in an environment containing allergens, please notify us before ordering of any dietary requirements.