



July

Smoked almonds <i>v gf</i>	£3
Beef shin bao bun , mole sauce, toasted nuts	£6
Cauliflower cheese croquettes , Oxford sauce	£5
Root vegetable pakora , spiced tomato <i>v gf</i>	£5
Crispy cod cheeks , lovage mayonnaise	£6
Porthilly rock oyster , red wine shallot dressing <i>gf</i>	£4 each
Confit chicken	£9
sweetcorn mousse, charred baby leek	
Sardines	£8.50
horseradish cream, pickles, toast <i>gfo</i>	
Isle of Wight tomatoes	£9.50
burrata, red onion, soft herbs <i>v gfo</i>	
Tuna tataki	£12
soy, avocado, radish, shiso <i>gf</i>	
Loin of cod	£24
potato & green pepper salad, parsley liquor, bottarga <i>gf</i>	
Grilled cauliflower steak	£16
grape & endive salad, ajo blanco <i>v</i>	
Roast spring chicken	£24
thyme hash brown, English peas, broad beans, mousseron mushrooms	
Rump and belly of Cotswold lamb	£26
pissaladière, courgette, basil	
Hereford chateaubriand to share	£70
triple-cooked chips, caesar salad, beef fat croutons, smoked bone marrow butter	
Triple-cooked chips	£5
Jersey Royals , mint, butter <i>gf</i>	£4.50
Charred spring cabbage , caraway butter <i>gf</i>	£5
Green leaf salad , house dressing	£4.50
Kheer basmati rice pudding	£8
carrot sorbet, toasted almond granola <i>gf vg</i>	
English strawberry cheesecake	£8.50
caramelised white chocolate, pistachio ice cream	
Treacle tart	£8.50
salted yoghurt ice cream	
Barkham Blue	£10
malt loaf, fig relish, truffled acacia honey	