



September

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>	
Grilled courgette	£16
squash, puy lentils, tomato chutney, vegan feta <i>vg gf</i>	
Pan-fried hake	£24
creamed potato, leeks, mussel & clam escabeche, chervil	
Miso-glazed duck	£24
leg croquette, Savoy cabbage, ceps, damson	
Caldecott Farms chicken	£22
braised root vegetables, watercress, puff pastry, tarragon sauce	
Hereford chateaubriand to share	£70
triple-cooked chips, caesar salad, beef fat croutons, smoked bone marrow butter	
Triple-cooked chips	£5
Buttermilk creamed potato <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	