

NIBBLES

Nocellara olives 5 | Social Bakehouse sourdough and salted butter 6

TO START

TWICE-BAKED SMOKED HADDOCK AND CHEDDAR SOUFFLÉ 11.5
Creamed leeks

WARM JERUSALEM ARTICHOKE SALAD 10.5
Hazelnut pesto, confit lemon

WINTER VEGETABLE 9
Pearl barley broth

SPELT MUSHROOM RISOTTO 11
Aged parmesan, wild mushrooms

POTTED CORNISH CRAB 14
Pickled celery and cucumber, Melba toast

PORK CHEEK FRITTER 11
Celeriac and apple salad, walnut ketchup

MAIN COURSE

CREEDY CARVER DUCK LEG 25
Morteau sausage cassoulet, cavolo Nero, choucroute

CHALK STREAM TROUT 24
Aloo chaat potatoes and coconut coriander chutney

MARKET FISH (MARKET PRICE)
Irish champ, Savoy cabbage, brown shrimp, miso butter sauce

ROASTED KING OYSTER MUSHROOM 20
Black garlic ketchup, field mushroom purée

HARISSA BRAISED BUTTERNUT SQUASH 20
Chickpeas, preserved lemon, wasabi sprouts

FROM THE GRILL

All served with koffmann fries and green salad

AGED HEREFORD RIB OF BEEF FOR TWO 75
Sauce Bordelaise

AGED TAMWORTH PORK CHOP 29
Mustard and cornichon sauce

SPRINGFIELD CHICKEN SHAWARMA 23
Preserved lemon and olive dressing, garlic sesame emulsion

AGED HERTFORDSHIRE FILLET STEAK 50
Pommes Anna, anise-braised carrot, red wine sauce

RIB EYE 250G 45
Café de Paris butter

SIDES

Truffle mash 6 | Roasted carrots, Chomoy dressing, toasted almonds 6 |
Buttered hispi cabbage 6 | Winter leaf salad 5.5 |
Triple-cooked chips with Oxford sauce 6

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. A discretionary service charge of 12.5% will be added to your bill.