

## to begin

Warm potato rosti, black pudding and smoked salmon with poached egg	£6.95
Ham hock terrine with pickled vegetables and toasted bread	£5.95
New season English asparagus & morels in a puff pastry case with a mushroom sauce	£6.95
Pan fried soft herring roes on toasted granary bread	£6.50
Chicken liver parfait, red onion marmalade and toasted brioche	£6.95
Freshly made soup of the day with granary bread	£5.75
King prawns in a light tempura batter, chilli sauce and sweet chilli noodles	£7.75/£11.95
Goat's cheese and beetroot salad with red chard and caramelised walnuts	£6.95
Smoked haddock & spring green fishcake on a bed of broad beans, peas and green beans with lemon dressing	£7.25
Loaded potato skins with avocado, cheddar and salsa	£6.95/£9.95

## to follow

Pan fried Cornish hake with chorizo, sauté potatoes, sun blushed tomatoes & sweet pepper dressing	£13.95
Grilled plaice on the bone with brown shrimps, cucumber, dill, lemon butter sauce and new potatoes	£14.50
Roast fillet of pork wellington with fruit stuffing, wrapped in Parma Ham & filo pastry	£14.85
Beef Bourguignon with creamed potato	£13.85
Pan fried calves liver, bacon & black pudding with Colcannon mash & red wine jus	£16.50
Breast of chicken with grilled Portobello mushroom, asparagus & roasted garlic rosemary sauce	£13.75
Roast rump of Oxfordshire lamb in port and redcurrant jus with fondant potato	£16.50
Grilled rump steak with grilled tomato and field mushroom, French fries	£17.95
Baked stuffed marrow with ratatouille finished with grilled goats cheese	£12.50
Buttered gnocchi with asparagus, sun blushed tomatoes and char grilled peppers in tomato sauce with parmesan shavings	£12.50

*We are not a fast food outlet; we try to cook everything with great care, to order, using only the best fresh ingredients.*

*When we are busy this will cause delay. We hope that any wait will be worthwhile.*

*Please note some of our dishes may contain ingredients not listed on the menu-if you have any allergies; please check with your server*