



Served 6pm until 9pm

Starters

Soup of the day warm petit loaf (V)

£6.50

Beetroot salad

chicory, figs, squash,goats cheese & balsamic (GF)

£6.50

Cod, bacon & brie fish cake

chunky tartar & herby leaf salad

£7.50

Chicken & duck liver pate

olive toast, port reduction & pickled red onions

£7.50

Oxford blue tartlet

sundried tomato relish & red pepper coulis (V)

£7.00

Main Course

Pork tenderloin medallions

cauliflower puree, heritage carrots, tenderstem, apple & calvados (GF)

£17.50

Grilled Loch Duart salmon fillet

potato gratin, pea puree, samphire & summer herb dressing (GF)

£17.50

Charred cauliflower

kale, capers, sunflower seeds, Romanesco, summer squash & pickled walnuts (VE, GF)

£16.00

Confit duck leg

creamed potato, smoked bacon, peas, lettuce & mint (GF)

£16.50

21 day dry-aged 8oz Oxfordshire rib eye steak

Portobello mushroom, tomato, breaded onion rings & rosemary salted fries

£26.00

Risotto

pea puree, asparagus, watercress & parmesan crisp (V)

£16.00

Corn fed chicken supreme

sautéed new potatoes, Swiss chard, chorizo, cherry tomatoes & romesco dressing (GF)

£16.00

Sides

Choice of either peppercorn, red wine jus or béarnaise sauce £2.50

Rosemary salted fries (V)

£3.50

Dressed house salad (V, GF)

£3.50

Seasonal vegetables (V, GF)

£3.50

Breaded onion rings (V)

£3.50

Desserts

Burnt basque cheesecake white chocolate crumb & cherry brandy

£7.50

Warm caramelised fig tartlet

mascarpone, candied pistachios & raspberry reduction

£7.50

Chocolate & clementine torte

mandarin & Cointreau compote, passionfruit ice cream (VE, GF)

£7.00

Selection of Warwickshire ice creams

Madagascan vanilla, raspberry, chocolate, espresso, berry yoghurt or mango

£6.50

Deconstructed Whately mess

homemade meringue, fresh summer berries, thick Cornish cream & raspberry crumb (GF)

£7.00

Cheese board

locally sourced Oxford blue, Warwickshire truckle, organic Cotswold brie, sticky fig chutney, olive loaf & biscuits

£9.95