

SET LUNCH MENU

2 COURSES £24 / 3 COURSES £29

Wednesday – Saturday



SNACKS £5

Gordal olives / Ale bread, whipped butter / Cheddar and jalapeno croquettes /
Pork skin puffs, apple / Padron peppers, chilli mayo

To Start

Pickled beetroot, Black pudding, Ewes curd, herb pesto
Smoked salmon terrine, pickled cucumbers, dill, rye toast
Chickpea and broadbean falafel, marinated tomatoes, yoghurt dressing (v)

To Follow

Beef short rib, smoked sweetcorn salsa, summer kale
Haddock, pea, lemon and herb risotto, pangrattato
Oxford blue Waldorf salad (v)

To Finish

Strawberry Eton mess
Raspberry and white chocolate tart
Lemon and poppy seed choux bun

Please let us know if you have any dietary requirements or intolerance. Please be aware that Olives may contain stones, Fish may contain bones. Please be aware that our cheese's may not all be pasteurised. A discretionary service charge of 10% will be added to your final bill.