

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

Autumn Blackberry Eton mess
Chocolate and marmalade tart, vanilla ice cream
Spiced apple cake, tonka bean cream

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.