## STARTERS

Rock oysters

with Scrubby Oak apple vinegar and shallots
6 Carlingford 18.50/12 Carlingford 36.00
6 Jersey 17.50/12 Jersey 33.00

Celeriac and chestnut soup confit duck, hazelnuts and truffle

8.50

Baked charcoal cheddar soufflé with oyster mushrooms and chives

12.25

Wiltshire burrata with pickled wild mushrooms and autumn truffle

11.25

Spiced poached pear and red watercress salad with oxford blue and salted almonds

11.25

Seared scallops, parsnip toffee, cox apple, golden raisins and bacon

15.25

Treacle cured salmon, dill pickles with orange and cinnamon bourbon dressing

12.95

Lamb faggots with toasted almonds and spiced harissa carrot

10.00

Wild boar chorizo Scotch egg with piccalilli

9.75

## MAIN COURSES

Halibut with potted shrimps and baby leeks

28.25

 ${\it Victorian\ stuffed\ goose\ with\ spiced\ cauliflower,}$ 

 $saff ron\ and\ dates$ 

29.00

Duck breast with apple and calvados

24.75

Venison with roasted beetroots, girolles and truffle white maize

26.75

Turkey, honey roast ham, pistachio stuffing and mulled pear chipolatas

28.00

Pork belly with mashed potato and Bramley apple sauce

24.75

48-Day dry aged roast sirloin of beef with Yorkshire pudding,

rosemary roasties and horseradish cream

35.00

Braised ox cheeks, creamed onion sauce with Isle of Wight smoked garlic

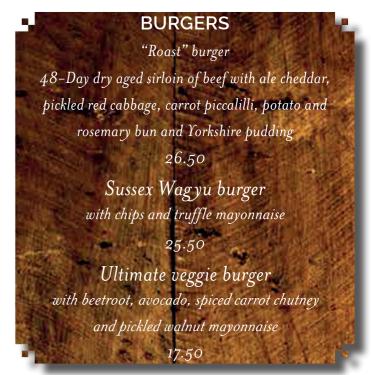
28.00

 $Pecorino\ parcels\ with\ chestnuts\ and\ truffle$ 

16.50



Be sure to inform your server if you have any allergies



## SIDE DISHES

Heather honey and thyme roasted carrots and parsnips

5.25

Winter greens, leeks, kale and candied walnuts

5.50

Sprouts with choucroute cabbage, chestnuts and bacon

5.75

Creamed spinach with nutmeg

5.25

Wood smoked Cheltenham beetroots with maple syrup

4.25

Red cabbage slaw, golden raisins and horseradish

4.50

Baby gem heart salad with house dressing

4.50

Grilled field mushrooms with garlic and parsley butter

4.75

Rosemary roasties 4.50/ Mashed potato 4.00

Basket of chips / Berkswell cheese and truffle 3.75 / 5.25

## **SAUCES**

Bearnaise/Port and Stilton/
Red wine/Bone marrow and shallots
Peppercorn/Chimchurri

2.50