

MARKET MENU

Three courses for 37.50

STARTERS

- Celeriac and chestnut soup with confit duck and truffle
- Treacle cured salmon with dill pickle and red cabbage slaw and an orange bourbon dressing
- Chorizo Scotch egg with piccalilli
- Lamb faggots with spiced harissa carrot and toasted almonds
- Poached pear and watercress salad with Oxford Blue and salted almonds (V)

MAINS

- Hake with squid ink spelt risotto and parsley oil
- Free-range chicken with lemon, thyme, smoked bacon and bread sauce
- Slow roasted lamb shoulder studded with rosemary and garlic
- Pork belly with Bramley apple sauce
- Roast sirloin of Hereford beef with Yorkshire pudding and creamed horseradish
- Robiola and radicchio tortellini with sage and smoked almonds (V)

PUDDINGS

- Sticky date pudding with toffee sauce, almond brittle and clotted cream (V)
- Pedro Ximenez, Lustau NC, San Emilio, Spain (100ml) 13.50
- Spiced apple and pear crumble with almonds and English vanilla custard (V)
- Royal Tokaji Aszu 5 Puttonyos 2013, Royal Tokaji, Hungary (100ml) 18.00
- Treacle tart with clementine yoghurt ice cream
- Château Briatte 2011, Sauternes, France (100ml) 10.00
- Cheese selection with Woodbridge pear chutney
- Croft LBV 2011, Portugal (100ml) 8.00

Head Chef Stuart Cauldwell

All main courses will be served with beef dripping roasties and seasonal vegetables

A vegetarian menu is available. Please ask your waiter.

Game dishes may contain shot

STARTERS

- Rock oysters
- with Scrubby Oak apple vinegar and shallots
- 6 Carlingford 18.50 / 12 Carlingford 36.00
- 6 Jersey 17.50 / 12 Jersey 34.00
- Seared scallops with fennel, blueberries, lavender and smoked almonds 14.75
- Baked charcoal cheddar soufflé with oyster mushrooms and chives 8.50 (V)

MAINS

- Roast Pilsner battered fish and chips with mushy peas
- and pickled onion 23.50
- 35 day dry aged rib-eye steak (300g) with chips 38.75
- Wild boar parcels with Scottish girolles and truffle 23.50
- Ultimate veggie burger with avocado, spice d carrot chutney
- and a pickled walnut mayonnaise 17.50 (V)

FOR TWO

- Roasted East Anglian chateaubriand
- with roast potatoes and Yorkshire pudding
- 75.00

CHEESE FOR TWO

- Paxton and Whitfield cheese board with Woodbridge pear chutney 15.75
- Croft LBV 2011, Portugal (100ml) 8.00

SALAD AND SIDE DISHES

- Roasted heritage carrots
- with cumin and Bermondsey honey
- 5.25
- Steamed tenderstem broccoli
- 5.75
- Creamed spinach with nutmeg
- 5.25
- 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
- Baby gem heart salad with house dressing
- 4.50

SAUCES

- Bearnaise / Port and Stilton / Red wine /
- Bone marrow and shallots
- 2.00
- Peppercorn / Chimichurri
- 2.50

Be sure to inform your server if you have any allergies  
A vegetarian menu is available, please ask your waiter  
Game dishes may contain shot