



Set Menu

3 courses £36 | 2 courses £30

Starters

Smoked mackerel pate, kohlrabi slaw, horseradish,
sourdough

Heritage beetroot & Jerusalem artichoke salad, candied
quince, chard, horseradish (vg)

Roasted parsnips soup, pickled pear, seeded breadstick (v)

Dingley Dell ham hock & pistacchio terrine, prunes,
celeriac remoulade, sourdough

Mains

Bay leaf & fennel hogget shepherds pie, deeded
carrots & hispi cabbage

Oxfordshire salt baked celeriac, burnt miso,
broccoli, mushrooms & samphire (vg)

Shropshire chicken kiev, clotted cream mash, chard,
chicken crackling, caper butter

Puddings

Candied prunes, chocolate cake, amaretto cream (v)

Date sticky toffee pudding, Jude's vanilla ice cream (v)

Apple, pear & plum crumble, bay leaf custard 5.5 (v)

Fenn farm Baron Bigod, quince jelly, seeded crackers 7 (v)

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Tables of 4 or more are subject to a discretionary service charge of 12.5%. An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.