

Dinner Menu

From 5pm

Starters

Daily Soup 8

With Freshly Baked Bread & Butter

Apple Butter Roasted Ontario Beetroots 13

With Goats Cheese & Stout Reduction

Duck Ham & Oranges 14

With Mustard Dressed Winter Greens

Spiced Raw Kale & Roast Almond Salad 12

With Dates & Pecorino

Rillette Of Organic King Salmon 14

With Pickled Cucumber & Rye Crisps

Mains

Crispy Spiced-Honey Chicken 24

With Hasty Pudding & Winter Greens

Seared Scallops & Bury Black Pudding 26

With Tewkesbury Mustard & Roast Cauliflower

Yukon Gold Potato Dumplings & Cep Cream 23

Curried Rump Of Canadian Lamb 28

With Beluga Lentil Daal & Carrots

Venison Cobbler 26

With Cheddar Scones & Roast Roots

Vegetables & Potatoes

~Fondant Fall Roots ~Minted Fingerlings ~Beluga Lentil Daal

~Roasted Brussel Sprouts ~Apple Butter Roasted Beets

7ea.

Please inform us of any allergies or dietary restrictions.

Whilst we always do our best to accommodate requests, we cannot guarantee an allergen-free kitchen.

Bar Menu

From 3pm

Snacks

Bag of Crisps ~Pork Scratchings ~Spiced Popcorn	4ea.
Welsh Rabbit ~Chips & Ketchup ~ Dry Roasted Nuts ~ Scotch Egg	6ea.

Bites

Mushroom & Stilton Arancini	8
Sausage Roll & Pickles	8
Pumpkin Fritters With Tamarind-Date Chutney	8
Herb Roasted Tomatoes & Aged Cheddar On Toast	9
Cider Braised Rabbit & 14 Arpents On Toast	14
Smoked Ham Hock & Watercress Terrine With Piccalilli	12
Coconut Curry Steamed PEI Mussels	12/18

Favourites

Haddock & Chips	19
The Oxley Fish Pie & Peas	24
Hand Chopped Burger & Chips	19
Shepherds Pie & English Peas	21
Midlands Lamb Curry	23
Corned Beef & Potato Pie	22
Mushroom Pithivier & Young Leaves	22



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