

Dinner Menu

From 5pm

Starters

Daily Seasonal Soup 8

With Freshly Baked Bread & Butter

Roasted Ontario Beetroots & Goats Cheese 12

With Apple Butter & Stout Reduction

Bury Black Pudding & Quail's Egg 13

With Mustard Dressed Winter Greens

Harrissa Spiced Raw Curly Kale Salad 12

With Roast Almond, Dates & Pecorino

Gin Cured King Salmon 14

With Juniper Cream, Cucumber & Fennel Salad

Mains

Smoked Gouda Crusted Brick Chicken 24

With Rosemary Roasted Cellar Vegetables & Hunter's Jus

Potato Dumplings & English Peas 23

With House Smoked Lardons & Cep Cream

Crispy Skinned Organic Arctic Char 28

Spaghetti Squash, Brussel Sprouts & Brown Butter Vinaigrette

Moullard Duck Twice 29

With Mustard Spätzle & Fig-Pistachio Chutney

Venison & Mushroom Cobbler 26

With Cheddar Scones & Fondant Roots

Vegetables & Potatoes

~Roasted Cellar Vegetables ~Minted Fingerlings ~ Garlic Braised Greens

~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	4ea.
Welsh Rabbit ~Chips & Ketchup ~ Dry Roasted Nuts ~ Scotch Egg	6ea.

Bites

Mushroom & Stilton Arancini	8
Sausage Roll & Pickles	8
Pig Nuggets & Brown Sauce Aioli	8
Herb Roasted Tomatoes & Aged Cheddar On Toast	9
Marinated Sardines With Onion Marmalade on Toast	14
Chicken Liver Parfait with Raisin Chutney	12
Coconut Curry Steamed PEI Mussels	12/18

Favourites

Haddock & Chips	19
The Oxley Fish Pie & Peas	24
Hand Chopped Burger & Chips	19
Midlands Lamb Curry With Rice & Apple Chutney	23
Steak & Ale Pasty	22
Mushroom Pithivier & Young Leaves	22



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