

# Dinner Menu

From 5pm

## Starters

- Daily Seasonal Soup 8  
With Freshly Baked Bread & Butter
- Marinated Spring Vegetables & Goat Cheese 12  
With Radishes & Lemon Vinaigrette
- Smoked Haddock & Baby Romaine 13  
With Black Garlic & Anchovy Dressing
- Harrissa Spiced Raw Curly Kale Salad 12  
With Roast Almond, Dates & Pecorino
- Pheasant & Foie Gras Terrine 15  
Rhubarb & Black Pepper Gasterique

## Mains

- Grilled Half Chicken 24  
With Watercress Pistou & Crushed New Potato Salad
- Cider Braised Rabbit & Dumplings 23  
With English Peas, Red Leicester & Hen's Egg
- Crispy Skinned Organic Arctic Char 28  
Grilled Asparagus & Ramp Aioli
- Moullard Duck Twice 29  
With Mustard Spätzle & Rhubarb Chutney
- Rack of Lamb & Charred Eggplant 36  
With Ratatouille & Garlic Jus

## Vegetables & Potatoes

~Grilled Asparagus ~New Potato Salad ~ Garlic Braised Greens  
~Ratatouille ~

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

Asparagus & Mushroom Arancini with Wild Leek Aioli	8
Sausage Roll & Pickles	8
Pig Nuggets & Brown Sauce Aioli	8
Minted Peas & Ricotta on Toast	12
Marinated Sardines With Bacon Marmalade on Toast	14
Ploughmans Platter	19
Cider Steamed PEI Mussels	12/18

## Favourites

Haddock & Chips	19
The Oxley Fish Pie & Peas	24
Hand Chopped Burger & Chips	19
Steak & Ale Pasty	22
Mushroom Pithivier & Young Leaves	22



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