

Dinner Menu

From 5pm

Starters

Daily Seasonal Soup 9

With Freshly Baked Bread & Butter

Harissa Spiced Raw Kale Salad 12

With Roast Almond, Dates & Pecorino

Heirloom Tomato Tart 14

With Goat Cheese & Arugula

Baby Gem Lettuce 13

With Stilton Buttermilk, Walnuts & Grapes

Potted Rabbit 13

With Blueberry Mustard & Heirloom Carrot Salad

Mains

Grilled Half Chicken 24

With Watercress Pistou & Fingerling Potato Salad

Spicy Prawns & Dumplings 24

With English Peas, Heirloom Tomatoes & Abundance

Slow Roasted Pork Collar 28

With Summer Vegetables & Sour Cherry-Chipotle Glaze

Rump of Lamb 30

With Romesco & Bitter Greens

Roasted Halibut 31

With Charred Fennel, Heirloom Tomatoes & Basil

Vegetables & Potatoes

~Charred Fennel ~ Fingerling Potato Salad ~ Bitter Greens

~Summer Vegetable Succotash ~

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

Prawn & Corn Fritters	12
Sausage Roll & Pickles	8
Pig Nuggets & Brown Sauce Aioli	8
Romesco & Bouq Emissaire on Toast	12
Smoked Salmon & Cucumber on Rye	14
Ploughmans Platter	19
Leek & Cider Steamed PEI Mussels	12/18

Favourites

Haddock & Chips	19
The Oxley Fish Pie & Peas	24
Hand Chopped Burger & Chips	19
Steak & Ale Pasty	23
Mushroom Pithivier & Young Leaves	22



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