



Winter Menu

To Share: Focaccia Bread with Marinated Olives, Balsamic Dressing and Tomato Concasse - £4.95

Cauliflower Soup with Chorizo and Warm Bread £5.50

Oxford Blue and Pear Tart with Poached Pear and Walnut Dressing £6.00

Baked Capricorn Goats Cheese with Marinated Beetroot and Red Onion Marmalade - £6.50

Confit Duck Croquette with Homemade Salad Cream and Roasted Squash £6.50

Game Terrine with Cumberland Jelly and Fresh Dark Rye Bread £6.75

Hand Dived Scallops with Parsnip Puree, Crispy Pancetta and Pistachios £8.50



Butternut Squash, Sage and Parmesan Gnocchi with Parmesan Shavings £11.00

Pan Fried Mackerel with Chorizo, Braised Leeks and Shallot Crisps £12.95

Smoked Haddock and Jerusalem Artichoke Risotto with Parmesan Shavings £13.00

Confit Chicken Leg with Savoy Cabbage and Chestnuts, Fat Chips, Bread Sauce and Pan Juices £13.50

Honey Glazed Belly of Pork with Apple and Onion Puree and Potato Galette £13.75

Braise Blade of Beef with Baby Carrots, Parsnip Dauphinoise and Red Wine Sauce £13.95

Roasted Loin of Venison with Fondant Potato, Caramelised Apples, Celeriac Puree and Venison Jus
£17.95

Side Dishes - All £3.00

Port & Juniper Braised Red Cabbage

Parsley New Potatoes

Mixed Leaf Salad

Skinny Chips

Honey Glazed Parsnips



Creamed Vanilla Rice Pudding with Cinnamon Plum Compote £6.00

Warm Guinness Sponge Pudding with Peanut Butter Parfait £6.00

Chocolate and Banana Delice with Rum Sauce and Vanilla Ice Cream £6.00

(Please note these take 10 minutes to cook)

Pear and Chocolate Frangipane Tart with Chantilly Cream and Chocolate Sauce £6.00

Warm Spiced Poached Winter Fruits with Clotted Cream Ice Cream £6.00

Dashwood Cheese Slate with Grape Chutney and Handmade Water Biscuits £7.50

SOME OF OUR DISHES MAY CONTAIN NUTS.

Tables of 6 or more will have a discretionary service charge of 10% added.