

Breads

Focaccia of the day, Cotswold gold rapeseed oil £5.50
Mark's Bakery rye sourdough with salted butter £4.50

Starters

Celeriac soup, truffled Baron Bigod croustade £8.00
Smoked haddock soufflé, chive velouté £9.00
Gruyère & caramelised onion scotch egg, turnip & black pepper £7.50
Confit duck leg & bacon terrine, pickled walnut, crispy skin £10.00
Cured pollock, fennel & dill £12.00

Mains

Fillet of Cotswold beef, spinach, duck liver croustade £32.00
Sea bream, roasted Jerusalem artichokes, oyster mushrooms £23.00
Cotswold venison loin, crushed swede, crispy black pudding & kale £30.00
Winter vegetable lasagna, lentils, Parmigiano sauce £21.00

Classics

Pork T bone, crackling, mash & gravy £18.50
Churchill's fish & chips £17.00
Calves liver, confit bacon, crispy onions, mustard dressing & mash £18.50
Pie of the day, gravy & mash £17.50

For two

Beef Wellington, peppercorn sauce, chips & greens £70.00

Aperitif

Bolney NV Classic Cuvee £11.00
Aperol Spritz £12.00
Bloody Mary £10.00
Espresso Martini £12.00
Damson Royal £12.00
The Barkeeper £12.00
For the 'Chauffeur' £5.00

Sides

Broccoli, hoisin sauce, sesame £5.50
Garlic & rosemary fries or hand cut chips £4.00
Add *truffle* £3.00
Local greens, herb butter £4.00
Peppercorn sauce £3.00
Roast hispi cabbage, buttermilk & crispy onions £5.00

Desserts

Milk chocolate tart, rhubarb sorbet & sea salt £8.00
Vanilla crème brûlée & pistachio biscotti £8.00
Oxford Blue & Rollright, spiced plum chutney with sesame crackers £10.00
Ginger sponge, rhubarb, vanilla ice cream £8.00
Homemade fudge £2.50

To share

Chocolate pudding, caramelised bananas, vanilla ice cream £12.00