

Mother's Day Menu

2 courses £35

3 courses £42

Breads

Focaccia of the day, Cotswold gold rapeseed oil £5.50

Mark's Bakery Spelt sourdough with salted butter £4.50

Starters

Celeriac soup, truffled Baron Bigod croute

Smoked haddock souffle, chive veloute

Gruyere & caramelised onion scotch egg, turnip & black pepper

Confit duck leg & smoked bacon terrine, pickled walnut, crispy skin

Calamari, Tartar Sauce

Mains

Sea bream, roasted Jerusalem artichokes, oyster mushrooms

Pork T - Bone, caramelised apple, cracking & mash

Churchill's fish & chips

Calves Liver, confit bacon, mustard dressing & mash

Roasts - *all roasts come with roast potatoes, greens, carrots, gravy, Yorkshire pudding*

Roast Cotswold Sirloin of beef

Apricot & Nut roast

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 Potatoes £4.50

Desserts

Milk chocolate tart, rhubarb sorbet & sea salt

Vanilla crème brulee & pistachio biscotti

Oxford Blue & Rollright, spiced plum chutney with sesame crackers

Ginger sponge, rhubarb, vanilla ice cream

Homemade fudge £2.50

To share

Chocolate pudding, caramelised bananas, vanilla ice cream