



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

aperitif

Classic champagne cocktail, cognac, sugar, bitters	14
Gin Sour, No.3 gin, lemon, sugar, bitters	12
Montenegro Negroni, campari, beefeater gin, amaro	15

bubbles

Classic cuvée, Fairmile Vineyard, Henley-on-Thames	11
Champagne, S. Baron, Brut	12

appetisers

Homemade bread, salted butter (marmite cultured butter +1) (v)	6
Langoustine bisque Cr Su Ce Mi	6
Marinated olives (v) Su	5
Truffle & porcini arancini (v) Mi GI E Su	6

starters

Garden pea & truffle soup (ve) Ce GI	9
Chalk Stream trout gravadlax, gin & tonic jelly, elderflower, crostini Su / Fi / E / GI / Mu / Mi	12
Carlingford Lough oysters, shallot vinegar, tabasco Mo Cr Su Fi	x3 12 x6 22 x12 42
Chicken liver parfait, whisky & orange marmalade, burnt fig, brioche Su GI Mi	14
Crispy Inglewhite Ash, fresh honeycomb, pickled walnut vinaigrette (v) Mi GI Su N	12
Frogs Legs, garlic & parsley butter GI Mi	14
Smoked duck egg, wild mushrooms, cauliflower puree, croutes (v) E Mi Su GI	11

salads

Superfood, quinoa, kale, avocado, tomatoes, seeds, tofu Se / GI / Su / Mu	24
Smoked mackerel, pickled beetroot, gooseberry, white gazpacho, borage N / Fi / Su	22

mains

Cornfed chicken, morels & vin jaune, rich mashed potato E Mi Su Ce	27
Oxfordshire lamb cutlets, cabbage & parma ham croquette, parsnip purée, pistachio N / Mi / GI / Mu	32
Grilled asparagus, herb barley risotto, lime crème fraîche, crispy capers (v) Mi GI Su	21
Market fish, brown butter, lemon, red chard, capers & parsley Fi Su Mi	(see blackboard for today's delivery & price)
Trofie pasta, cherry tomatoes, white wine, shrimps, spinach GI / Su / Cr / Mi	19
Hamburger, bacon, cheese, fries Mi GI Su Ce Mu E	19
Braised pigs cheeks, lapsang souchong, ratte potatoes, pickled apple Su Ce	24
Dry aged sirloin (280g), triple cooked chips, green peppercorn & tarragon butter Mi Su Mu GI	36
Tomahawk (for 2) 40mins 1.2kg, truffle & bone marrow butter, triple cooked chips Mi Su Ce GI	94
No.1 Ship Street surf & turf (for 2) 40mins, Tomahawk, whole grilled lobster, garlic butter, truffle mayo, chips, salad Mi GI Su Ce Cr Mu E	160

sides

French fries GI Triple cooked chips GI	5 6	Tenderstem & red chard, garlic, hazelnut dukkha Mi N	7
Ratte Potatoes, duck fat	6	Pickled tomato, little gem, croutes GI Su	5

allergen key: Ce Celery | GI Gluten | Cr Crustaceans | E Eggs | Fi Fish | Lu Lupin | Mi Milk | Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts
| Se Sesame | So Soya | Su Sulphites

All of our lamb and chicken is sourced locally. Our beef is farm assured British, grass fed and dry aged on the bone for 28 - 35 days.
Our fish is shipped daily from Devon and Cornwall, responsibly sourced and MSC certified. - Wright Brothers of Billingsgate bring us our fresh oysters daily.