



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

aperitif

Classic champagne cocktail, cognac, sugar, bitters	14
White Lady, No.3 gin, Cointreau, lemon, sugar, bitters	12
Ember & Oak, Caol Ila 12yr, maple syrup, bitters	15

bubbles by the glass

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	12
Marinated olives (v) Su	5
Truffle & porcini arancini Mi Gl E Su	6

starters

Scotch broth, lamb, roots, barley, rosemary Ce Gl	15
Warm pickled chalk stream trout, smoked cream & cranberries, olive bread Gl Mi Fi Su	11
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 Gl Mi	13
Crispy Inglewhite Ash, fresh honeycomb, pickled walnut vinaigrette (v) Mi Gl Su N	14
Blood sausage, brown sauce, frizzé E Su Mi Mu	11
Smoked duck egg, wild mushrooms, cauliflower puree, croutes (v) E Mi Su Gl	11

mains

Cornfed chicken, morels & vin jaune, rich mashed potato E Mi Su Ce	27
Oxfordshire lamb rump, braised greens, cherries & pistachio Mi Su Ce E N	36
Herbed barley risotto, lime crème fraîche, crispy capers (v) Mi Gl Su	18
Market fish, sea vegetables, brown butter, lemon, capers & parsley Fi Su Mi	(see blackboard for today's delivery & price)
Trofie pasta, bone marrow butter, roscoff onions, Parmesan Gl Mi Su	18
Hamburger, bacon, cheese, fries Mi Gl Su Ce Mu E	19
Cotswold venison Bourguignon, pancetta, rosemary polenta Mi Ce Su Fi	27
Dry aged sirloin (280g), triple cooked chips, green peppercorn, tarragon butter Mi Su Mu Gl	36
Chateaubriand (for 2) 30mins 550g, bone marrow, red wine sauce, triple cooked chips, leaves Mi Su Ce Gl	88
No.1 Ship Street surf & turf (for 2) 30mins, Chateaubriand, whole grilled lobster, garlic butter, truffle mayo, chips, salad Mi Gl Su Ce Cr Mu E	145

sides

Triple cooked chips Gl	6
French fries Gl	5
Buttered pink firs Mi	7
Tenderstem & Kale, garlic, dukkha Mi N	7
Pickled tomato, little gem, croutes Gl Su	5

an optional 12.5% service charge will be added to your bill

allergen key

Ce Celery | Gl 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.