



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

aperitif

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| 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

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

appetisers

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| 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 (v) Mi Gl E Su | 6 |

starters

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| Garden pea & truffle soup (ve) Ce Gl | 9 |
| 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 |
| Frogs Legs, garlic & parsley butter Gl Mi | 14 |
| Smoked duck egg, wild mushrooms, cauliflower puree, croutes (v) E Mi Su Gl | 11 |

mains

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| 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, 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 |
| 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 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

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| Triple cooked chips Gl | 6 |
| French fries Gl | 5 |
| Ratte Potatoes, duck fat | 6 |
| Tenderstem & Kale, garlic, hazelnut 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.