



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

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 (v) Mi   Gl   E   Su	6

### starters

Garden pea & truffle soup (ve) Ce   Gl	9
Chalk Stream trout gravadlax, gin & tonic jelly, elderflower, shortcrust biscuit Su / Fi / E / Gl / 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   Gl   Mi	14
Crispy Inglewhite Ash, fresh honeycomb, pickled walnut vinaigrette (v) Mi   Gl   Su   N	11
Frogs Legs, garlic & parsley butter Gl   Mi	14
Smoked duck egg, wild mushrooms, cauliflower puree, croutes (v) E   Mi   Su   Gl	11

### salads

Superfood, quinoa, kale, avocado, tomatoes, seeds, tofu Se / Gl / 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 / Gl / Mu	32
Grilled asparagus, herb barley risotto, lime crème fraîche, crispy capers (v) Mi   Gl   Su	21
Market fish, brown butter, lemon, capers & parsley Fi   Su   Mi	(see blackboard for today's delivery & price)
Trofie pasta, cherry tomatoes, white wine, shrimps, spinach Gl / Su / Cr / Mi	19
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

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

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.