



### BEE'S KNEES COCKTAIL 11.45

Gin, citrus, ginger, honey, soda



### LAURENT-PERRIER LA CUVÉE NV CHAMPAGNE 16.00

Defined, subtly rounded, expressive flavours (125ml)



### NEGRONI COCKTAIL 11.95

Gin, Campari, Carpano Antica, orange bitters

## NIBBLES

<b>OLIVES</b> <i>Marinated olives (V, VE, NG)</i>	3.95	<b>BEETROOT &amp; ROSEMARY HUMMUS</b> <i>Blue corn tortilla (V, VE)</i>	5.95	<b>ROSEMARY &amp; POTATO SOURDOUGH</b> <i>Sea salt, truffle butter (V)</i> Add half roasted garlic +1.95	6.95
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## STARTERS

<b>CHICKEN LIVER &amp; BRANDY PÂTÉ</b> <i>Onion jam, seeded mini loaf</i> (NG when served with a non-gluten roll)	8.45	<b>SCOTCH EGG</b> <i>Aioli. Add truffle and parmesan +1.95</i>	7.25	<b>MOULES MARINIÈRE</b> <i>White wine &amp; garlic cream, toasted sourdough</i> (NG when served with non-gluten roll)	9.95
<b>CRISPY SALT &amp; PEPPER FRIED SQUID</b> <i>Garlic aioli, grilled lemon</i>	10.45	<b>BAKED GOATS CHEESE</b> <i>Puff pastry, rocket salad, harissa ketchup, salsa verde, semi-dried tomatoes (V)</i>	8.95	<b>CHICKEN WINGS</b> <i>Honey &amp; chilli glaze</i>	7.95
<b>PORK RIBLETS</b> <i>Hoisin &amp; sweet chilli marinade, spring onion, sesame seeds</i>	9.45	<b>CAULIFLOWER WINGS</b> <i>Hoisin dressing, seaweed (V, VE, NG)</i>	7.95	<b>HALLOUMI CHIPS</b> <i>Chipotle mayonnaise (V, NG)</i>	7.75

## MAINS

<b>FISHERMAN'S PIE</b> <i>Salmon, king prawns, cod, smoked haddock, lobster bisque, cheddar mash, pan-seared scallop (NG)</i>	22.95
<b>GRILLED FLATBREAD</b> <i>Marinated chicken or halloumi (V) Beetroot hummus, cous cous, greek yogurt, mixed leaf salad, pomegranate seeds</i>	17.95
<b>CHESTNUT &amp; WILD MUSHROOM PIE</b> <i>Root vegetable mash, tender stem broccoli, vegan gravy (V, VE)</i>	17.95
<b>KING PRAWN &amp; CHORIZO PAPPARDELLE PASTA</b> <i>Rustic tomato sauce</i>	18.95
<b>ROAST BUTTERNUT SQUASH RISOTTO</b> <i>Toasted pine nuts, herb oil (V, VE, NG). Add pancetta +1.95</i>	15.95
<b>PERI MARINATED HALF BONELESS CHICKEN</b> <i>Apple &amp; fennel coleslaw, aioli, sweet potato fries (NG)</i>	18.95
<b>CRISPY ARTICHOKE SALAD</b> <i>Mixed leaves, olives, red peppers, chicory, pomegranate seeds, lemon basil dressing (V, VE with charred artichokes, NG)</i> Add chicken +2.45	14.95
<b>MISO GLAZED COD</b> <i>King oyster mushroom, soy dressed rice noodles</i>	24.95
<b>HERB CRUSTED RUMP OF LAMB</b> <i>Potato gratin, crispy sage, baby seasonal vegetables, red wine jus</i>	25.95
<b>OXFORD GOLD ALE BATTERED HADDOCK</b> <i>Chunky chips, crushed peas, homemade tartare sauce, lemon</i>	18.45
<b>CRISPY DUCK SALAD</b> <i>Mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds</i>	16.45
<b>CAESAR SALAD</b> <i>Gem lettuce, anchovies, garlic croutons, parmesan, Caesar dressing Add chicken +2.45</i>	13.95
<b>MOULES FRITES</b> <i>Toasted sourdough</i>	18.95

## SIDES

<b>MIXED HOUSE SALAD</b> <i>Lemon basil dressing (V, VE, NG)</i>	3.45
<b>SKIN-ON SEASONED FRIES</b> (V, VE, NG) <i>Add truffle &amp; parmesan +1.95</i>	4.45
<b>CHUNKY CHIPS</b> (V, VE, NG) <i>Add truffle &amp; parmesan +1.95</i>	4.45
<b>SWEET POTATO FRIES</b> (V, VE, NG)	4.75
<b>KALE, GARLIC &amp; CRISPY PANCETTA</b>	6.45
<b>TENDER STEM CHILLI BROCCOLI</b> (V, NG)	6.95

## STEAKS & BURGERS

<b>STEAK FRITES</b> <i>Garlic butter, pea shoots</i>	18.95
<b>8oz FILLET STEAK</b> <i>Chunky chips, truffle butter, half roasted garlic (NG)</i>	34.95
<b>12oz DRY AGED SIRLOIN ON THE BONE</b> <i>Chunky chips, truffle butter, half roasted garlic (NG)</i>	32.95
<b>800G CÔTE DE BOEUF TO SHARE</b> <i>Chunky chips, truffle butter, half roasted garlic (NG)</i>  <i>Add a sauce: peppercorn, garlic butter, Béarnaise, chimichurri +2.45</i>	79.95
<b>MARINATED CHICKEN &amp; CHORIZO BURGER</b> <i>Sesame seeded brioche bun, gem lettuce, beef tomato, red onion, aioli, skin-on seasoned fries</i>	17.45
<b>WAGYU BURGER</b> <i>Beef &amp; pancetta, sesame seeded brioche bun, horseradish mayonnaise, gem lettuce, beef tomato, caramelised onion, gherkin, skin-on seasoned fries</i> Add bacon +2.45 Add cheese +1.95 Add truffled mushroom +1.45	17.95
<b>VEGAN BURGER</b> <i>Spiced mixed broad beans, peas &amp; spinach, breadcrumb, gem lettuce, beef tomato, red onion, chimichurri, farmhouse bun, skin-on seasoned fries (V, VE)</i>	16.95



**ESPRESSO  
MARTINI**

11.75  
*Absolut Vanilia,  
Kahlua, espresso*

**LIQUER  
COFFEE  
ALL 8.50**

*Irish  
Jameson or  
Baileys Cream*

*Italian  
Disaronno*

*Seville  
Cointreau*

**DESSERTS**

**LEMON HONEY & ORANGE POSSET**

*Rhubarb compote, white chocolate*

£1 of every sale goes towards Brakspear Giving Back. Scan the QR code to find out more.

8.95

**STICKY TOFFEE PUDDING**

*Toffee sauce, vanilla ice cream (V)*

7.95

**CHOCOLATE MOUSSE**

*Macaron, blue vanilla ice cream (may contain nuts)*

9.45

**PECAN PIE**

*Maple syrup, vanilla ice cream (V)*

7.95

**BANOFEE SUNDAE**

*Banana gelato, coconut yogurt, coconut granola (V)*

8.95

**BAKED CHOCOLATE BROWNIE**

*Vanilla ice cream, chocolate glaze (V,NG)*

7.95

**KEY LIME PIE**

*Italian meringue, vanilla ice cream (V)*

9.45

**JUDE'S ICE CREAMS & SORBETS**

*Ask for today's flavours (V,VE,NG)*

*2 scoops*

*3 scoops*

4.95

5.95



V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients.

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change.

We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. APR24 - B