

RESTAURANT 23

Sunday MENU

STARTER

Parsnip and Apple Soup		5.5
Crusty Bread.		
Lime Poached King Prawns	(GF)	9.95
Mango Salsa, Sourdough Bread.		
Prawn, Crayfish and Devonshire Crab Cocktail	(GF)	9.25
Bloody Marie Rose Sauce, New Potatoes.		
Confit of Duck Spring Rolls		7.25
Homemade Barbecue Sauce, Pea Shoots.		
Thai Devon Crab Cakes		8
Kaffer Lime Mayonnaise, Oriental Salad.		
Shredded Oxfordshire Pork Shoulder	(GF)	6.95
Bubble And Squeak, Pork Jus.		
Mini Camembert Infused with Home Smoked Garlic and rosemary (v)		9
Red Onion Marmalade, Sourdough Bread.		

MAINS

Roast Rare Breed Topside of Dexter Beef		15
Slow Braised Shank of Colne Valley Lamb		16.5
Roast Oxfordshire Pork Loin, Homemade Apple Sauce		14.5

All Our Roasts are Serverd with a Garlic, Thyme and Rosemary Roast Potatoes,
Seasonal Vegetables, Creamed leeks, Homemade Yorkshire Pudding and Gravy.

Pan Seared Halibut with Mustard Crust	(GF)	18
Creamed Leeks And Bacon. Thyme And Potato Galette, Red Wine Jus.		
Grilled Atlantic Hake with Brooklyn Lager Battered Cod Cheeks		17.5
Minted Mushy Peas, Triple Cooked Chips and Homemade Tartar Dressing.		
Home Smoked Fisherman's Pie		16
Atlantic Salmon, Cod and Haddock Topped with Creamed Mash Potato, Black Bomber Cheese and Fresh Steamed Vegetables.		
Ballotine of Cotswold Chicken Stuffed with Black Garlic and Mushroom (GF)		15.5
Hassleback Potatoes, Wild Mushrooms, Tender Stem Broccoli, White Wine And Leek Sauce.		
Slow Roasted Pork Belly with Star Anise, Orange, Fennel Seeds	(GF)	16.5
Coriander Potato Cake, Bok Choi, Apple And Vanilla Puree, Black Pudding, Yuzu Wasabi Sauce.		

GRILL

Homemade 7oz Minced Steak Burger		15.5
Smoked streaky bacon, black bomber cheese, romain lettuce, onion rings, brioche bun.		
8oz Dry Aged Rib Eye Steak (GF)		24
8oz Rare Breed Fillet Steak (GF)		29

Peppercorn or Red Wine Sauce		1.5
Add To Any Of The Grill Section 3 King Prawns		5

All Our Steaks Are Served With:
Triple Cooked Chips, Grilled Vine Tomatoes, Watercress Salad.

Please ask your server for alternatives if you have dietary intolerances.

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. A discretionary 10% service charge will be added to your bill for tables of 6 or more – thank you.