

DINNER



4PM - 9PM

• SNACKS •

BREAD (V)

with OQS Cultured Butter
..... 5

WHITEBEAN & PUMPKIN SEED HUMMUS

with Bitter Leaves & Carrot Crudit e
..... 7

COBBLE LANE SALAMI

with Pickled Fennel
..... 8

RAREBIT CROQUETTE

with Bloody Mary Jam, Aioli & Pickled Walnuts
..... 3

• STARTERS

GRILLED GOAT'S CHEESE SALAD

with Leaves, Roast Pear,
Orange Vinaigrette & Walnuts
..... 9
Main Course... 16

POTTED MACKEREL

with Horseradish, Pickled Onions,
Herb Butter & Toast
..... 8

SMOKED SALMON

with Dill Cr me Fra che &
Pickled Cucumber
..... 9.5

OQS PRAWN COCKTAIL

with Gem Lettuce, Cucumber &
Marie Rose Sauce
..... 12

MRS KING'S PORK PIE

with St James' Chutney &
Piccalilli Pickles
..... 9

OCTOPUS

with Orange Gremolata,
Chorizo & Crispy Potato
..... 14
Add Fried Egg... 2

• SALADS

OQS CRUNCH SALAD

Chicory, Radish, Cucumber, Celery,
Peas, Apple & Walnuts with
Tahini Yoghurt
..... 12
Add Smoked Salmon... 5
Add English Halloumi... 5
Add Grilled Chicken Breast... 6.5

CRAYFISH & ELDERFLOWER

with Soft Boiled Egg, Crispy
Bacon, Green Beans, Mixed Leaves
& Elderflower Sour Cream
..... 18.5

OQS HARVEST (V)

Broccoli, Beetroot, White Cabbage
& Buckwheat with Preserved Lemon
Green Goddess Dressing
..... 12
Add Smoked Salmon... 5
Add English Halloumi... 5
Add Grilled Chicken Breast... 6.5

• MAINS •

FISH & CHIPS

Crumbed Cod Goujons with Fries, Pea Mayo,
Cornichons, Parsley & Spinach Salad
..... 20

SEARED TUNA

with Fennel, Orange, Pickled Carrots,
Artichokes & Saffron Aioli
..... 20

ROASTED SQUASH (VF)

with Saut ed Kale, Sauce Vierge, Whipped
Whitebeans & Toasted Pumpkin Seeds
..... 14

PORK BELLY

with Celeriac Salad, Leeks &
Burnt Apple Pur e
..... 19

CHICKEN SCHNITZEL

with Pickled Fennel, Cabbage Salad
& Caesar Mayo
..... 16
Add Fried Egg... 2

SIRLOIN STEAK

8oz Grass-fed English Short Horn Sirloin Steak, Pink
Peppercorn Sauce, Fries & Watercress
..... 28

• SIDES

FRIES (V) / TENDER STEM BROCCOLI (VF)
SALAD LEAVES (VF) / NEW POTATOES WITH MALT VINEGAR BUTTER (V)
HERITAGE BABY CARROTS WITH HERBS (VF)
..... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brothers, sustainably produced meat and poultry from O'Shea Butchers, charcuterie from Cobble Lane Cured plus dairy from Estate Dairy and St James Cheesemakers. We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.