

LUNCH



12PM - 4PM

## • SNACKS

### BREAD (V)

OQS Cultured Butter  
..... 6

### WHITEBEAN & PUMPKIN SEED HUMMUS (VF)

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

### COBBLE LANE SALAMI

Pickled Fennel  
..... 8

### CAULIFLOWER CHEESE CROQUETTE (V)

Blue Cheese Mayo & Pickled Onion  
..... 3

## STARTERS •

### ROAST BONE MARROW

Sourdough Toast, Parsley,  
Caper & Shallot Salad  
..... 8

### POTTED MACKEREL

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

### SMOKED SALMON

Smokin' Brothers Salmon, Potato  
Galette, Dill Sour Cream & Pickled  
Cucumber  
..... 13.5

### GRILLED GOAT'S CHEESE SALAD (V)

Leaves, Roast Pear, Orange  
Vinaigrette & Walnuts  
..... 10  
*Main Course... 18*

### MUSHROOM TARTE FINE (V)

Truffle & Hazelnut Pesto,  
Pickled Onions & Confit  
Egg Yolk  
..... 9

### MRS KING'S PORK PIE

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

## • SALADS

### WINTER HARVEST (V)

Carrot & Spelt Salad with Carrot  
Top & Preserved Lemon Salsa,  
Cavolo Nero & Almonds  
..... 14  
*Add Smoked Salmon... 5*  
*Add English Halloumi... 5*  
*Add Grilled Chicken... 6.5*

### SEARED TUNA

Fennel, Orange, Pickled  
Carrots, Artichokes &  
Saffron Aioli  
..... 22

### OQS WALDORF (V)

Chicory, Radish, Cucumber, Celery,  
Peas, Apple, Raisins & Walnuts, Blue  
Cheese Dressing  
..... 12  
*Add Smoked Salmon... 5*  
*Add English Halloumi... 5*  
*Add Grilled Chicken... 6.5*

## MAINS •

### ROASTED SQUASH (VF)

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

### FISH & CHIPS

Crumbed Cod with Fries, Pea  
Mayo, Cornichons, Parsley & Spinach  
Salad  
..... 21

### CHICKEN SCHNITZEL

Pickled Fennel, Cabbage  
Salad & Caesar Mayo  
..... 18  
*Add Fried Egg... 2*

### SIRLOIN STEAK

8oz Grass-fed Hereford  
Sirloin Steak with Sauce  
Diane, Pommes Anna &  
Watercress  
..... 28

### BEEF BRISKET HASH

Slow Cooked Beef Brisket with Sweet  
Onions, Crispy Potatoes, Barbeque  
Sauce, Pickles &  
Fried Egg  
..... 18.5

### CORONATION CHICKEN SANDWICH

Chicken Schnitzel, Lettuce &  
Coronation Mayo  
..... 18

### OQS COTTAGE PIE

Slow Cooked Ox Cheek & Bone  
Marrow Ragu, Creamy Mash  
..... 20

### GRILLED DUCK BREAST

Braised Chicory, Orange &  
Pink Peppercorn Sauce, Sprout  
Tops & Hazelnuts  
..... 25

## • SIDES

FRIES (V) / WINTER GREENS (V) / 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' Brother's, 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.