

DINNER



4PM - 9PM

• SNACKS

BREAD (V)

OQS Cultured Butter
..... 6

WHITEBEAN & PUMPKIN SEED HUMMUS

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

COBBLE LANE SALAMI

Pickled Fennel
..... 8

CAULIFLOWER CHEESE CROQUETTE

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 •

GRILLED DUCK BREAST

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

BEEF BRISKET HASH

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

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

OQS COTTAGE PIE

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

SIRLOIN STEAK

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

• 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' 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.