



DINNER

• SNACKS

BREAD (V)

OQS Cultured Butter
..... 6

WHITE BEAN & PUMPKIN SEED HUMMUS (VF)

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

CHARCUTERIE BOARD

Trio of Cobble Lane Cured Meats, Piccalilli Pickles
..... 18

LEEK & POTATO CROQUETTE (V)

Cave Aged Cheddar Mayonnaise
..... 3

• STARTERS

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 (V)

Beetroot Carpaccio, Peaches,
Walnuts & Sorrel
..... 12.5

SEARED SCALLOP

Saffron Aioli, Samphire, Broad Beans,
Grilled Artichokes & Brown Butter
..... 11.5

SMOKED DUCK BREAST

Rhubarb & Beetroot Ketchup,
Poached Rhubarb & Fris e
..... 11

MUSHROOM TARTE FINE (V)

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

• SALADS

SPRING HARVEST (VF)

Broccoli and Freekeh Salad, Cavolo Nero, Carrot Tops,
Preserved Lemon Dressing & Toasted Almonds
..... 14
Add Smoked Salmon... 5
Add English Halloumi... 5
Add Grilled Chicken... 6.5

OQS CHOPPED SALAD (VF)

Broad Beans, Peas, Radish, Cucumber, Chickpeas
& Chicory & Herbed Tahini Dressing
..... 12
Add Smoked Salmon... 5
Add English Halloumi... 5
Add Grilled Chicken... 6.5

• MAINS

FISH & CHIPS

Crumbed Cod, 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, Sauce Diane,
Pommes Anna & Watercress
..... 28

SEARED SEA BREAM

Spring Broth,
Soft Herbs,
Tomatoes & Capers
..... 22

RABBIT & HAM HOCK POT PIE

Braised Rabbit, Mustard & Leeks
..... 18

BARNESLEY LAMB CHOP

Saut ed Courgettes, Tomato,
Shallot & Tarragon Relish
..... 24

BEETROOT GLAZED CELERIAC (VF)

Creamed Leeks, Wild Mushrooms,
Truffle & Hazelnuts
..... 14

• SIDES

FRIES (V) / SPRING GREENS (V) / SALAD LEAVES (VF)

NEW POTATOES WITH MALT VINEGAR BUTTER (V) / HERITAGE BABY CARROTS WITH HERBS (VF)
..... 5

DRINKS

SPARKLING WINE

	GLASS
Vins El Cep Cava Kila Brut, Spain	7
Hattingley Classic Reserve, Hampshire, England, NV	11.5
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	13.5
Purus Non-Alcoholic Sparkling Organic BdB, NV, Spain	6

WHITE WINE

	175ML	250ML
Trashumante Blanco, Spain, 2021	7	10
Bodegas Carelli 34 Torrontés, Argentina, 2019	7.5	10.5
Christophe Maillard Muscadet Sèvre et Maine Sur Lie Les Sablons, Loire, France, 2020	10	14
Domeniul Bogdan Riesling Org, Dobrogea, Romania, 2020	10	13.5
Gorro Loureiro Vinho Verde, Portugal, Douro, 2020	11.5	15
Blackenbrook Sauvignon Blanc, Nelson, New Zealand, 2022	12	16
Maison André Goichot Bourgogne, Chardonnay, Burgundy, France, 2020	14	18

RED WINE

	175ML	250ML
Trashumante Garnacha, Spain, 2020	7	10
Bodegas Carelli 34 Malbec, Argentina, 2019	7.5	10.5
Govone, Barbera D'Asti, Piedmont, Italy, 2021	11	14
Casa Das Gaeiras Tinto, Lisboa, Portugal, 2019	11	14
Manoir du Carra Fleurie, Beaujolais, France, 2020	12	15
Woodstock, Deep Sands, Shiraz, McLaren Vale, Australia, 2021	13	17
Château Notre Dame Montagne Saint-Emilion, Bordeaux, France, 2016	14.5	18

ROSÉ WINE

	175ML	250ML
Nature de Petit Roubié IGP Pays d'Oc Rosé, Languedoc-Roussillon, France, 2021	10	13

BEER & CIDERS

Unity Lager 330ml	7	Small Beer Organic IPA 2.3% 330ml	7
Meantime Ale 330ml	7	Estrella Galicia 0% 330ml	7
Small Beer Stout 2.5% 330ml	6.5	Sassy Pear Cidre 330ml	7

SODAS

House Lemonade	4	Elderflower Fizz	4
Lemon, Lime & Bitters	4	House Hibiscus, Lime, Mint	4
House Gingerade	4	Coke / Diet Coke / Coke Zero	4
Wild Rooibos & Orange Iced Tea	4	MOMO Kombucha	8
Fever Tree Tonic & Light Tonic	4	Turmeric / Raspberry & Hibiscus	