



## LUNCH

### • SNACKS

#### BREAD (V)

OQS Cultured Butter  
..... 6

#### WHIPPED AUBERGINE DIP (VF)

Crudites & Pickled Chilli  
..... 7

#### CHARCUTERIE BOARD

Trio of Cobble Lane Cured Meats, Cornichons  
..... 19

#### LEEK, CAVE AGED CHEDDAR & POTATO CROQUETTE (V)

Cheddar Sauce  
..... 3.5 each

### • STARTERS

#### MUSHROOM TARTE FINE (V)

Smoked Egg Yolk, Truffle,  
Sage & Hazelnuts  
..... 9

#### SMOKED SALMON

Potato Galette, Dill Sour Cream  
& Pickled Cucumber  
..... 13.5

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

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

#### SEARED SCALLOP

Burnt Apple Mayonnaise,  
Celeriac, Scallions & Bacon  
..... 12.5

#### SMOKED EEL FISH FINGER

Horseradish, Pickled Onion  
& Radishes  
..... 12

#### DUCK, PEPPERCORN & RAISIN TERRINE

Coronation Mayonnaise,  
Sourdough & Nasturtium  
..... 11

### • SALADS

#### HEIRLOOM PUMPKIN SALAD (VF)

Ancient Grains, Preserved Lemon Dressing  
& Cavolo Nero  
..... 14  
*Add Smoked Salmon... 6*  
*Add Halloumi... 5*  
*Add Grilled Chicken... 7.5*

#### OQS CHOPPED SALAD (V)

Broad Beans, Peas, Radishes, Cucumber, Chickpeas,  
Chicory & Herbed Tahini Dressing  
..... 13  
*Add Smoked Salmon... 6*  
*Add Halloumi... 5*  
*Add Grilled Chicken... 7.5*

### • MAINS

#### RUMP STEAK

10oz HG Walters Rump Steak, Fries,  
Horseradish & Onion Butter  
..... 26

#### FILLET STEAK

6oz Grass-Fed Hereford Fillet Steak,  
Peppercorn Sauce, Pommes Anna  
& Baby Gem Salad  
..... 40

#### CHICKEN SCHNITZEL

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

#### SEARED SALMON

Celeriac Remoulade, Pickled Apple  
& Lovage Salsa  
..... 23

#### SEASONAL GAME POT PIE

Red Wine, Mushroom, Root  
Vegetables & Ham Hock  
*Subject to seasonal changes*  
..... 20

#### BARNESLEY LAMB CHOP

Gooseberry & Green Tomato  
Ketchup, Charred Cabbage & Cavolo  
Nero Purée  
..... 25

#### ROAST COD

Creamed Mussel Sauce,  
Spinach & Samphire  
..... 26

#### ROAST AUBERGINE

Black Sesame Hummus, Caponata  
Salsa & Black Cabbage  
..... 17

#### CORONATION CHICKEN SANDWICH

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

### • SIDES

FRIES (V) / SALAD LEAVES (VF) / HERITAGE BABY CARROTS WITH HERBS (VF)  
CHARRED CABBAGE / NEW POTATOES WITH MALT VINEGAR BUTTER (V)

..... 5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brother's, charcuterie from Cobble Lane Cured, sustainably sourced meat and poultry from HG Walters 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. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.

## • SODAS

House Lemonade	4	Elderflower Fizz	4
Lemon, Lime & Bitters	4	House Hibiscus, Lime, Mint	4
House Gingerade	4	Coke / Diet Coke / Coke Zero	5
Wild Rooibos & Orange Iced Tea	4	MOMO Kombucha	8
Double Dutch Indian Tonic/Skinny Tonic	5	Turmeric / Raspberry & Hibiscus	

## • JUICES

OJ Freshly Squeezed	5	Sunshine Coast	5
Green Immunity Booster	5	Apple, Ginger, Carrot & Orange	
Celery, Cucumber, Kale, Apple & Lime		Heart Beet	5
		Apple, Carrot, Ginger & Beetroot	

## • SMOOTHIES

PBD	5.5	Classic Berry	5.5
Peanut Butter, Date, Banana, Milk & Cinnamon		Banana, Berry, Honey, Milk & Yoghurt	
Glory	5.5		
Spinach, Pineapple, Banana, Apple & Flax Seeds			

## • BEER & CIDERS

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

## • SPARKLING WINE

	GLASS
Vins El Cep Cava Kila Brut, Spain	7
Coates & Seely, Brut Reserve NV, Hampshire, England, NV	13
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	14
Wild Idol Non Alcoholic Sparkling White, Germany	6

## • WHITE WINE

	175ML	250ML
Trashumante Blanco, Spain, 2022 <i>Vegan</i>	7	10
Bodegas Carelli 34 Torrontés, Argentina, 2019	7.5	10.5
Christophe Maillard Muscadet Sèvre et Maine Sur Lie Les Sablons, Loire, France, 2021	9.5	13
Weingut Winter Riesling, Rheinhessen, Germany, 2023	10	13.5
La Staffa Verdicchio, Marche, Italy, 2021	12	15
Blackenbrook Sauvignon Blanc, New Zealand, 2023 <i>Vegan</i>	13	16
Maison André Goichot Bourgogne, Chardonnay, France, 2021	14	18

## • RED WINE

	175ML	250ML
Trashumante Garnacha, Spain, 2020 <i>Vegan</i>	7	10
Bodegas Carelli 34 Malbec, Argentina, 2021 <i>Vegan</i>	7.5	10.5
Casa Das Gaeiras Tinto, Lisboa, Portugal, 2021	9.5	13
Govone, Barbera D'Asti, Piedmont, Italy, 2022	8	14
Manoir du Carra Fleurie, Beaujolais, France, 2021 <i>Vegan</i>	13	16
Woodstock, Deep Sands, Shiraz, McLaren Vale, Australia, 2021	13	17
Château Notre Dame Montagne Saint-Emilion, Bordeaux, France, 2018 <i>Vegan</i>	14.5	18

## • ROSÉ WINE

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