



## DINNER

### • SNACKS

#### BREAD (V)

OQS Cultured Butter  
..... 6

#### BLACK HUMMUS (V)

Chickpea Salsa & Crudités  
..... 7

#### CHARCUTERIE BOARD

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

#### CHEDDAR & LEEK CROQUETTE (V)

Truffle Mayo & Pickled Cranberries  
..... 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

#### PRAWNS ON TOAST

Cucumber, Marie Rose Sauce,  
Green Chillis & Chive Butter  
..... 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)

Celery, Red Cabbage, Radishes, Cucumber, Green  
Beans, Chickpeas, Chicory & Herbed Tahini Dressing  
..... 13  
*Add Smoked Salmon... 6*  
*Add Halloumi... 5*  
*Add Grilled Chicken... 7.5*

### • MAINS

#### SEASONAL GAME POT PIE

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

#### ROAST COD

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

#### ROAST AUBERGINE

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

#### CRUSTED PORK LOIN

Creamed Leeks, Pickled Red  
Cabbage, Wild Mushrooms & Black  
Garlic Ketchup  
..... 25

#### GLAZED SALMON

Celeriac & Kohlrabi Remoulade  
with Clementine Salsa  
..... 23

#### 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*

### • SIDES

FRIES (V) / SALAD LEAVES (VF) / HERITAGE BABY CARROTS WITH HERBS (VF)  
WINTER GREENS / 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.

# DRINKS

## 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

## 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

## 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

## 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	