



WEEKEND LUNCH

• 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)
CHARRED CABBAGE / NEW POTATOES WITH MALT VINEGAR BUTTER (V)
..... 5

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	