

MAIN MENU

NIBBLES

Mixed Olives **£4**
103kcal

Black Pudding Balls & Piccalilli **£5**
547kcal

Crispy Pork Crackling, Mustard Mayonnaise **£5**
486kcal

CAMEMBERT for TWO **£16**

Serves 2, 547kcal per serving

Baked English Camembert served
with White Fig Confit & Sourdough

PLOUGHMANS BOARD for TWO **£19.50**

Serves 2, 895kcal per serving

Pork Pie, Mustard Mayonnaise, Oxford Blue,
Double Gloucester White Fig Confit, Apple,
Toasted Sourdough & Pickles

NOURISH BOARD for TWO **£14.50**

Serves 2, 621kcal per serving

Smashed Avocado, Roasted Tomato Hummus,
Mixed Olives, Pickled Shimeji Mushrooms,
Toasted Flat Bread

NOT PIES

Aged 10oz Rib Eye Steak, Beef Tomato,
Peppercorn Sauce, Thick Cut Chips
933kcal
£32

Beer Battered Fish & Chips, Tartare Sauce
917kcal
£17.50

Toasted Flat Bread, Smashed Avocado,
Roasted Tomato Hummus, Pickled Shimeji
Mushrooms, Chilli Flakes
579kcal
£16

PIES, PIES & PIES

All our pies are made with short crust pastry,
filled with the best quality ingredients & baked
to order. We also have a non-wheat based pastry
for those wishing to avoid gluten

Braised Beef & Ale Pie with Gravy
Beer Pairing: First Chop SUP Session IPA(GF)
911kcal

Smoked Haddock & Spinach Pie
with Mustard Cream Sauce
Beer Pairing: Oxford Gold Beer
834kcal

Lamb Shoulder Shepherd's Pie with Gravy
Beer Pairing: Hobgoblin Ale
1082kcal

Spinach, Almond & Roasted Vegetable Pie
with Roasted Red Pepper Sauce
Beer Pairing: Windrush Ale
607kcal

Chicken & Ham Hock Pie with Gravy
Beer Pairing: Cotswold Lager
826kcal

Lobster Mac & Cheese Pie, lobster sauce
Beer Pairing: Aspalls Suffolk Cider
1107kcal

All served with creamed mash,
roasted carrot & a jug of sauce
£17

PUDDINGS

Vegan Sticky Toffee Pudding, Caramel Ice-cream
804kcal

Hot Chocolate Brownie, Vanilla Ice-cream Sundae
937kcal

Individual Baked Raspberry Alaska
764kcal
£7

Oxford Blue, Double Gloucester
White Fig Confit, Apple
782kcal
£8

SIDES **£4.50**

Minted Peas
167kcal

Seasonal Vegetables
186kcal

Sweet Potato Fries
130kcal

Thick Cut Chips
351kcal

All prices include VAT at the standard rate. We add an optional 10% service charge to your bill of which 100% is paid to the hotel team.

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. Adults need around 2000kcal a day.