



## Starters & Small Plates

**(FP) Mac & Cheese Croquettes 8.65**  
padron peppers, truffle honey  
mustard mayo (V)

**Halloumi Fries 7.70**  
paprika aioli (V)

**Crispy Sticky Beef Bites 9.90**  
baby gem, plum & hoisin,  
exotic fruit salsa

**(FP) Salt & Szechuan Pepper Squid 9.60**  
asian slaw, wasabi mayo (G)

**Wild Mushroom Tart 8.75**  
sauvignon blanc cream, grilled goats  
cheese, sauteed asparagus (V)

**(FP) Pulled Chicken Crepe 9.30**  
savoury crepe, paprika cream sauce,  
pickled cucumber

**(FP) Butternut Squash Arancini 8.85**  
pickled beetroot, carrot & parsnip  
puree (V+)

**King Prawns 'Pil Pil' 12.85**  
ciabatta, tomato salsa, spring onion,  
chilli (G)

**Rustic Bread & Mixed Olives 8.75**  
sourdough, dark rye, crusty white,  
garlic & herb butter, olive oil,  
aged balsamic (V)

**Garlic Stuffed Camembert 11.95**  
spiced grape chutney, toasted  
ciabatta, crudites (V)(G)

**Loaded Fries 12.20**  
chorizo bites, cheddar cheese, garlic  
& paprika aioli, crème fraiche,  
pickled onions, jalapenos

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## Pub Classics & Grill

**Hickory Wood Smoked  
Low & Slow BBQ Brisket 20.95**  
corn-on-the-cob, jalapeno coleslaw, fries,  
house made smoky Texan-style bbq sauce (G)

**Chalk Down Farm 10oz 35 Day Dry Aged  
Sirloin Steak 29.95**  
rocket, grilled tomato, portobello mushroom, roasted  
garlic, peppercorn sauce, rustic chips (G)

**(FP) The Duke's Cottage Pie 18.95**  
braised steak mince, red wine gravy, creamy mash,  
fine beans & tenderstem (G)

**Steak Burger 17.85**  
emmental cheese, smoked streaky bacon, lettuce, tomato,  
gherkin, pickled red onions,  
house coleslaw, fries

**Southern Fried Buttermilk Chicken Burger 17.75**  
house sauce, lettuce, tomato, gherkin, pickled red onion,  
jalapeno slaw, fries

**Burger Add On's:**  
*Emmental Cheese 1.5 / Blue Cheese 3 / Jalapenos 2 / Halloumi 4*

**Beer-Battered Haddock Fillet 17.30**  
garden peas, tartar sauce, charred lemon, rustic chips

## Mains

**Loch Duart Salmon Supreme 24.65**  
butternut squash arancini, tenderstem broccoli,  
roast pepper tapenade, white wine velouté (G)

**Seabass Fillet 23.30**  
spring onion crushed potatoes, tenderstem,  
Thai coconut & tomato sauce, exotic fruit salsa (G)

**Pink Carved Stonor Park Venison Steak 25.90**  
dauphinoise potato, roasted butternut puree, fine beans,  
port & blueberry jus (G)

**(FP) Rotisserie-Style Chicken Supreme 19.85**  
pomme fondant, honied carrot puree,  
portobello mushroom & cream jus, crispy skin (G)

**Braised Belly of Local Old Spot Pork 21.85**  
dauphinoise potato, savoy cabbage & bacon, honey  
parsnip puree, preserved apple compote, red wine jus (G)

**Baked Filo Parcel Roast Vegetable Ratatouille 18.90**  
garden pea & roast pepper risotto,  
artichoke hearts (V)

**Crispy Beef Salad 17.45**  
mixed leaves, cucumber & carrot ribbons, sesame seeds,  
hoisin & plum, papaya & pineapple salsa

**Chicken & Chorizo Salad 16.95**  
oxford blue cheese, mixed leaves, cucumber, carrot,  
pistachios, basil & balsamic (G)

**(FP) Chorizo & Roasted Mixed Pepper Risotto 17.75**  
peas, chilli, parmesan (V+)(G)

**(FP) Wholefood Salad 15.95**  
warm Moroccan spiced cous cous, artichoke hearts,  
roquito peppers, carrot & cucumber ribbons, sage &  
walnut pesto, pumpkin seeds (V+)(G)

**Add: Chicken or Halloumi**



## Lunch Specials

Available Monday to Friday lunchtime

**Grilled Cuban Beef Brisket Sandwich 14.95 (G)**  
sticky bbq sauce, gherkins, jalapeno, pickled red onion,  
cuban fresco cheese

**Grilled Halloumi Sandwich 10.50 (G)(V)**  
roasted mixed peppers,  
butternut squash, artichoke hearts

## Sandwiches

Choose from Brioche Bun, Italian Ciabatta or Gluten Free Brioche

**Rump Steak Sandwich 13.95 (G)**  
mixed leaves, pickled onion,  
garlic butter

**Homemade Fish Finger 11.25**  
beer battered cod fillet strips,  
tartare sauce, mixed leaves

**Chicken BLT 10.95**  
grilled chicken, streaky bacon,  
lettuce, tomato

### Fixed Price Lunch Menu

Available Monday to Friday lunchtime

2 Course £19.95

Dishes available on the Fixed Price lunch menu are marked (FP)

No dish substitutions available

## Sides

Fries (V+) 4.50

Rustic Chips (V+) 4.75

Dauphinoise Potato (V)(G) 5.50

Pomme Fondant (V)(G) 5.50

Sweet Potato Fries (V+) 5.00

Garlic Green Beans (V+)(G) 4.75

## Dessert Menu

**White Chocolate & Blueberry Crème Brulee 8.65**  
vanilla shortbread

**Apple & Winter Berry Crumble 8.45**  
vanilla crème anglaise

**(FP) Mixed Berry Eton Mess 7.95**  
meringue, chantilly cream, compote (G)

**Ice Cream & Brownie Bites 7.95**  
Choose 2 scoops:  
Vanilla Bean, Triple Chocolate,  
Salted Caramel, Strawberry,  
Raspberry Sorbet

**(FP) Soft Warm Chocolate Brownie 8.50**  
triple chocolate ice cream, pistachio crumb

**(FP) Sticky Toffee Pudding 8.25**  
butterscotch sauce, vanilla bean ice cream

**(FP) Affogato Del Caffee 6.25**  
vanilla bean ice cream, double espresso, lady fingers (G)

**Selectin of British & French Cheeses**  
Golden Cross Goats Cheese / Barkham Blue /  
French Gruyere / Westcountry Brie / Tunworth Soft (G)  
**Choose: 3 - 9.95 | 5 - 12.50**

A discretionary 10% service charge will be added to your final bill

**(V+) Vegan Option Available**

**(G) Low Gluten Option Available**

**(V) Vegetarian**

Please advise your server of any food allergies or intolerances. Full Allergen File available upon request. We use nuts and flour in our kitchen and therefore cannot guarantee our dishes can be prepared completely free of any trace amount of these allergens however every step will be taken to mitigate the risk of cross contamination.