



Starters & Small Plates

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

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)

Pulled Chicken Crepe 9.30
savoury crepe, paprika cream sauce,
pickled cucumber

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

Pub Classics & Grill

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

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

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

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 squash, fine beans,
port & blueberry jus (G)

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 4

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

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)



Sunday Roasts

Available every Sunday 12-5pm

Roast Rump of Chalk Down Farm Beef
20.50

Hickory Wood Smoked Low & Slow BBQ Brisket
20.95

Rotisserie Style Chicken Supreme
18.95

Roast Vegetable & Caramelised Red Onion Puff Pastry Pie (V)
18.25

Braised Belly of Old Spot Local Pork
Apple sauce & Crackling
19.75

All our roasts are served with:

Yorkshire pudding, beef dripping roast potatoes, cauliflower cheese, acacia honey roast root vegetable medley, savoy cabbage & leeks, rich red wine gravy

Kids Roast Chicken or Kids Roast Beef
10.95

Yorkshire pudding, Roast potatoes, honey roast vegetables, vegetable medley, gravy

Sides

Fries (V+) 4.50

Rustic Chips (V+) 4.75

Dauphinoise Potato (V)(G) 5.50

All-butter Mash (V)(G) 5.15

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

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

Soft Warm Chocolate Brownie 8.50
triple chocolate ice cream, pistachio crumb

Sticky Toffee Pudding 8.25
butterscotch sauce, vanilla bean ice cream

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.

