



PUB & DINING

## SMALL PLATES

**HOMEMADE SOUP OF THE DAY**  
sourdough bread  
6.5

**BREADED WHITEBAIT**  
aioli  
7.5

**PAN-FRIED HALLOUMI (V)**  
crudités, sun-dried tomato salsa, balsamic glaze  
7.5

**SALT 'N' PEPPER SQUID**  
deep-fried, sweet chilli sauce  
8.0

**ARDENNES PATÉ**  
sourdough  
7.0

**GARLIC PRAWNS**  
garlic butter, parsley, sourdough  
8.5

**DEEP FRIED CRUMBED BRIE (V)**  
cranberry sauce  
7.5

**SOURDOUGH BREAD**  
olive oil, balsamic vinegar  
4.5

## SUNDAY ROAST

*Served with roast potatoes, Yorkshire pudding, gravy, roasted and seasonal vegetables.*

ROAST TOPSIDE OF BEEF  
17.5  
BACON-WRAPPED CHICKEN SUPREME  
16.5  
ROAST LEG OF KELMSCOTT PORK  
16.0  
CASHEW NUT & CRANBERRY ROAST (GF)  
(V/Vegan) (with or without Yorkshire)  
15.0

## STEAKS

*Cooked on our charcoal grill. Served with straw fries or chunky chips & your choice of sauce.*

16oz T-BONE  
29.0  
10oz RIBEYE  
23.0  
8oz FILLET  
26.0

### SAUCES & BUTTER

red wine jus, peppercorn, blue cheese  
garlic butter  
SURF & TURF" .....add £3.50  
garlic butter & prawns

## SIDES

steamed veg 3.5  
mixed salad 3.5  
beetroot & feta salad 4.5  
mash 3.5  
chunky chips 3.5  
straw fries 3.5

## MAINS

**BEER BATTERED COD**  
garden peas, chunky chips, tartare sauce  
16.0

**LAMB KOFTA SKEWERS**  
minted yoghurt dip, straw fries, salad  
15.5

**LENTIL COTTAGE PIE (VEGAN)**  
seasonal vegetables  
15.5

**SLOW COOKED LAMB SHANK**  
creamy mash, steamed veg, gravy  
19.0

**CONFIT OF DUCK**  
dauphinois potatoes, green beans, red wine gravy  
18.5

**MEDITERRANEAN VEGETABLE TART (VEGAN)**  
straw fries, mixed salad  
15.0

**SEA BASS FILLETS**  
battered new potatoes, courgettes, white wine & lemon  
cream sauce  
19.0

**Please notify us of any food allergies or intolerances  
when ordering**

**Please note a discretionary 10% service charge  
will be added to all tables of 6 or more**

## PUDDINGS

£ 7.50

### GINGERBREAD PUDDING

vanilla ice cream, butterscotch sauce

### LEMON POSSET

pink wafer

### CINNAMON & CARAMEL CHEESECAKE

vanilla ice cream, choc caramel sauce

### WARM CHOCOLATE FUDGE CAKE

vanilla ice cream

### FRUIT & NUT CHOCOLATE BROWNIE

vanilla ice cream

### JUBILEE TRIFLE

lemon sponge, limoncello, mandarin segments, orange jelly, amaretti, custard, cream (contains nuts)

### COCONUT RICE PUDDING (Vegan)

berry compote

CRÈME CARAMEL £5.50

### FERRERO ROCHER AFFOGATO £7.50

chocolate ice cream, shot of Frangelico hazelnut liqueur, espresso coffee

### AFFOGATO £5.50

vanilla ice cream, espresso coffee

### ROCKY ROAD AMARETTI BITES £4.0

(contains nuts)

### DESSERT WINE

Muscat St Jean de Minervois(100ml glass ) 6.00

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## BEECHDEAN FARMHOUSE ICE CREAM

vanilla bean, Belgian chocolate truffle, strawberry, white chocolate, sticky toffee fudge, rum 'n' raisin, salted caramel, lemon, mango, mixed berry sorbet

2 scoops - 5.0 3 scoops - 6.5

## CHEESE PLATE

Cornish Yarg, Brock Blue Goats' Cheese, Oxford Blue, Berkswell, Colledge White, Camembert, Stilton, Cheddar

2 Cheeses 7.5 3 Cheeses 9.0 4 Cheeses 10.5

PORT (50ml) : Churchill Reserve £4.50 Warre's 2004 Vintage £7.50

## DESSERT IN A GLASS

### ESPRESSO MARTINI

Freshly poured espresso shaken with vodka & Kahlua - sure to perk you up!

8.5

### CHOCOLATE ORANGE

Baileys, Kahlua & Cointreau shaken with fresh cream & topped with freshly shaved Lindt 90%

8.5

## BOOZEY COFFEE

### IRISH COFFEE

Freshly brewed coffee topped with cream and your favourite tipple - Jamesons, Tia Maria, Baileys, Grand Marnier, Disaronno?

6.5

## AFTER DINNER

### SINGLE MALTS (25ml)

Glenmorangie 10yr	5.0	Ardberg 10yr	6.0
Talisker Skye 10yr	5.5	Loch Lomond	3.5
Glenfiddich 12yr	5.5	Auchentoshan	3.5
Tamnavulin	4.0	Dalwhinnie 15yr	6.0
Highland Park 12yr	5.5	Laphroaig 10yr	5.5
Penderyn Welsh Malt	5.0	Glenkinchie 12yr	5.5

### BRANDY/ARMAGNAC /CALVADOS (25ml)

Courvoisier VS	3.5
Remy Martin VSOP	5.5
Hennessy VO	5.0
Calvados	4.5
Armagnac Baron de Pichon Longueville VSOP	7.5
Delord Bas Armagnac 25yr old	8.0

### LIQUEURS (25ml) : plenty more available!

Baileys (50ml)	4.5
Tia Maria	3.5
Grand Marnier	4.0
Drambuie	4.0

## UE Coffee

Espresso - 2.5

Double Espresso/Flat White/Long Black - 2.9

Cappuccino - 3.2

Latte/Mocha/Hot Chocolate - 3.4

## Jeeves & Jericho Teas & Infusions

English Breakfast, Earl Grey, Green Tea, Chamomile & Lavender, Lemon & Ginger, Mojito Mint, Red Berry Burst

2.5