

SEASONAL STARTERS

Cauliflower Cheese Soup (v) (1,10)
Crusty bread 6.00

Cured Salmon, Avocado & Crab Stack (6,7,14)
Citrus dressing, pea shoots 9.50

Balsamic Onion Tart Tatin (v)(vo) (1,2,14)
Charred goat's cheese 6.50

MINDFUL GRILL

Offering something a bit unusual & always with great provenance, you'll find a variety of locally sourced, grill options on our 'Mindful Grill' menu. Updated daily.

Wild Roe Venison Haunch Steak (2,10,14)
Local venison, shot, prepared & delivered by Justin from Wild Venison & Game in Waterperry. A deep rich flavour complimented by the chargrill. Served with braised red cabbage & jus. 18.00

Horseshoe Gammon (3,14)
Sourced from Padbury Meats in Padbury Farmed a few miles away in Thame for true local provenance & minimal food miles. A thin cut, perfectly coloured on our chargrill. Served with a fried egg, beans & triple cut chips. 16.00

Hereford Tri Tip Steak (1,2,9,14)
A cut also known as a rump tail, cut from the hind of the rump and delivering an abundance of aromatic flavours & a rich texture. Reared by Dudley at Hollands farm Great Milton. Served with fries & onion rings. 18.00

Padbury Swinger Pork Sausages
A blend of locally reared pork & herbs, delivered to us by our friends at Padbury Meats. Served with mash & pan rich gravy 15.00

Why not add something from our sides?

SEASONAL MAINS

Whole Baked Megrim Sole (2,6,9,14)
Sauteed new potato, sundried tomato & samphire 20.00

Braised Whole Poussin (2)
Roast new potatoes & Chasseur sauce. 20.00

Chickpea & Roasted Pepper Tagine (vo) (1,10,14)
Spiced couscous. 15.00

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet
Just let us know if anyone in your party suffers from allergies or if there are any special dietary requirements.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Cereals containing gluten (2) Milk (3) Eggs (4) Peanuts (5) Nuts (6) Fish (7) Crustaceans (8) Mollusc (9) Mustard (10) Celery (11) Sesame (12) Soya (13) Lupin (14) Sulphur dioxide & sulphites