

# **STARTERS & SMALL PLATES**

Antipasti Salami Milano, Prosciutto crudo, chorizo, pickles, olives & sun blush tomatoes	<b>£</b> 8.95
Mixed House Baked Breads oils, balsamic olives & butters	<b>£</b> 3.50 / <b>£</b> 6.00
Today's Soup house baked bread	<b>£</b> 4.95
Smoked Salmon Classic capers, shallot, lemon. egg & parsley	<b>£</b> 6.95
Chicken Liver Parfait black truffle butter, apple chutney & toasted brioche	<b>£</b> 6.95
Braised Beef Shin Aborio rice, horseradish, watercress & crispy bone marrow	<b>£</b> 7.50
Roasted King Scallop celeriac, chicken wing sauce & apple	<b>£</b> 9.95
Beetroot & Goats Cheese Arancini candied walnuts, bitter leaves & nasturtium pesto (v)	<b>£</b> 6.25 / <b>£</b> 11.95
Classic Caesar Salad anchovies, parmesan, boiled egg, baby gem & croutons	<b>£</b> 7.25 / <b>£</b> 12.95
Moules Mariniere steamed Scottish mussels, white wine, shallot, garlic & parsley	<b>£</b> 7.25
Twice Baked Cheese Soufflé Gruyere cheese, sweetcorn & endive (v)	<b>£</b> 6.25
MAIN COURSES	
MAIN COURSES  Pan Roast Lamb Rump aubergine, white beans, kale & crispy potato	£17.95
	£17.95 £14.95
Pan Roast Lamb Rump aubergine, white beans, kale & crispy potato	
Pan Roast Lamb Rump aubergine, white beans, kale & crispy potato  Grilled Sea Bream mussel, potato & leek chowder, curry oil	<b>£</b> 14.95
Pan Roast Lamb Rump aubergine, white beans, kale & crispy potato  Grilled Sea Bream mussel, potato & leek chowder, curry oil  Confit Pork Belly roasted parsnip, Choucroute, apple & salsify	£14.95 £15.95
Pan Roast Lamb Rump aubergine, white beans, kale & crispy potato  Grilled Sea Bream mussel, potato & leek chowder, curry oil  Confit Pork Belly roasted parsnip, Choucroute, apple & salsify  Wild Mushroom Risotto Parmesan & rocket (v)	£14.95 £15.95 £11.95
Pan Roast Lamb Rump aubergine, white beans, kale & crispy potato  Grilled Sea Bream mussel, potato & leek chowder, curry oil  Confit Pork Belly roasted parsnip, Choucroute, apple & salsify  Wild Mushroom Risotto Parmesan & rocket (v)  Artichoke & Black Olive Linguine goat's cheese, walnut pesto & watercress (v)	£14.95 £15.95 £11.95 £11.25
Pan Roast Lamb Rump aubergine, white beans, kale & crispy potato  Grilled Sea Bream mussel, potato & leek chowder, curry oil  Confit Pork Belly roasted parsnip, Choucroute, apple & salsify  Wild Mushroom Risotto Parmesan & rocket (v)  Artichoke & Black Olive Linguine goat's cheese, walnut pesto & watercress (v)  Hawkwell Burger 6oz handmade, cured bacon, cheese, bacon jam & fries	£14.95 £15.95 £11.95 £11.25 £12.95

# DAILY SPECIALS £MVP

# Fish and Meat

please see today's specials board

## **SIDES £**3.50

Wilted Greens Buttered Mash Potato Roasted Chantenay Carrots
Tossed Salad Fries, garlic aioli Buttered New Potatoes



# WINE & DRINKS MENU

WHITE	175ml	250ml	75cl
Sauvignon Blanc Central Vally, Chile	<b>£</b> 4.80	<b>£</b> 6.75	<b>£</b> 20.00
Chardonnay South East, Australia	<b>£</b> 4.90	<b>£</b> 6.95	<b>£</b> 21.00
Pinot Grigio Del Vinezie, Italy	<b>£</b> 4.70	<b>£</b> 6.50	<b>£</b> 19.00
Picpoul de Pinet Petite Ronde, France			<b>£</b> 23.00
Waipura Hills Sauvignon Blanc Marlboro	ugh, NZ		<b>£</b> 26.00
<b>Gavi</b> Enrico Serafino, Italy			<b>£</b> 28.00
Dr L Riesling Mosel Loosen Bros. Germa	ny		<b>£</b> 30.00
Albarino Rias Baixas, Spain			<b>£</b> 32.00
Sancerre Domaine des Chaintres, France	е		<b>£</b> 40.00
RED	175ml	250ml	75cl
Merlot Central Valley, Chile	<b>£</b> 4.80	<b>£</b> 6.75	<b>£</b> 20.00
Pinotage Cullinan View, S. Africa	<b>£</b> 4.90	<b>£</b> 6.95	<b>£</b> 21.00
<b>Rioja</b> Marques de Morano, Spain	<b>£</b> 5.60	<b>£</b> 7.90	<b>£</b> 23.00
Callia Selected Malbec; San Juan, Arge	entina		<b>£</b> 26.00
Passori Rosso Veneto, Italy			<b>£</b> 27.00
Red Knot Shiraz Mclaren Vale, Australia			<b>£</b> 30.00
Dashwood Pinot Noir Marlborough, Nev	v Zealand		<b>£</b> 32.00
Chianti Classico San Jacopo Vicchiomag	gio, Italy		<b>£</b> 36.00
Chateau Pey La Tour Reserve Bordeaux Superieur, France		<b>£</b> 40.00	
ROSE	175ml	250ml	75cl
<b>Blush</b> Belvino Pinot Grigio, Italy	<b>£</b> 4.80	<b>£</b> 6.75	<b>£</b> 20.00
<b>Provence</b> Estandon Lumiere, Coteaux V	arios, Fran	ce	<b>£</b> 26.00
SPARKLING	125ml	20cl	75cl
Da Luca Prosecco Italy	<b>£</b> 4.75		<b>£</b> 27.00
<b>Champagne</b> Bouche Pere et Fils Cuvee F	Reservee B	rut	<b>£</b> 49.00
Laurent Perrier; NV			<b>£</b> 89.00
Laurent Perrier Rose; NV			<b>£</b> 99.00

BOTTLED BEER / CIDER		Bottle
Chang Thailand, 5%		<b>£</b> 3.50
Estrella Damm Spain, 4.6%		<b>£</b> 3.75
Frontier Craft Lager England, 4.5%		<b>£</b> 4.30
Prospect Bitter; England, 3.7%		<b>£</b> 3.75
<b>Daura Damm</b> Spain, 5.4% GLUTEN FREE		<b>£</b> 4.50
Magners Original Ireland, 4.5%		<b>£</b> 4.50
Magners Pear Ireland, 4.5%		<b>£</b> 4.50
Erdinger Germany, 0% LOW ALCOHOL		<b>£</b> 4.30
DRAUGHT	Half	Pint
Becks Vier Germany, 4%	<b>£</b> 2.20	<b>£</b> 4.40
Stella Artois Belgium, 5.2%	<b>£</b> 2.30	<b>£</b> 4.60
Goose Island Honkers Ale USA, 4.3%	¾ pir	nt <b>£</b> 4.50
Guest Local Ales; Oxford, Variable ABV%	<b>£</b> 2.25	<b>£</b> 4.50
Guinness Ireland, 4%	<b>£</b> 2.10	<b>£</b> 4.20
Orchard Pig Cider England, 4.5%	<b>£</b> 2.15	<b>£</b> 4.30
SOFT DRINKS		Bottle
Frobisher Juices Apple, Cranberry, Orange, Pineapple, Tomato		<b>£</b> 2.95
Coca-Cola/ Diet Coke/ Lemonade		<b>£</b> 2.25
Belu Mineral Water Sparkling/ Still 330ml		<b>£</b> 2.25
<b>Fever Tree</b> Ginger Beer, Elderflower, Tonic, Light Tonic, Spring Soda		<b>£</b> 2.50

## **DAILY SPECIALS**

Please ask your server or look for the blackboard

## **HAPPY HOUR**

**Everyday 6pm to 7pm in our bar** 50% OFF DRAUGHT BEERS & HOUSE WINES BY THE GLASS