

botanical martini 14.00
oxford artisan distillery
physic gin
inspired by oxford's
botanic garden

glass of champagne
13.95
andre clouet,
grand cru, bouzy

served 12 noon to 11pm daily

tomato, bacon & cannellini bean soup 7.50

white crab mayonnaise, fennel & dill 14.50

salad of heritage beetroots, mustard dressing & watercress 8.50

pork & rabbit terrine, piccalilli 9.50

seared king scallops, butternut squash, rocket & crispy sage 15.50

twice baked goats cheese & thyme soufflé, bitter leaves 9.00

the grill prawn cocktail 10.50

house cured salmon, horseradish crème fraîche & pickled cucumber 10.50

venison loin, cavolo nero, buttered carrots & damson sauce 29.00

chicken, leek & girolle pie, wilted greens & creamed potatoes 19.50

confit barbury duck leg, seared liver & puy lentils 26.00

courgette, lemon & sheep's curd risotto 17.50

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

10oz ribeye steak, hand cut chips, green salad & parsonage butter 34.00

fillet of cod, brown shrimp & parsley sauce, braised fennel 24.50

salads

seasonal vegetables 17.50

green beans, artichokes, kohlrabi,
chantenay carrots & beetroots

chicken & ham 19.50

tarragon mayonnaise,
organic egg & chives

seafood 21.50

cornish crab, greenland prawns,
hot smoked salmon & fresh dill

all sides 4.50

hand cut chips or skinny fries

steamed heritage potatoes

buttered spinach

roasted beetroots

creamed potatoes

mixed leaf salad