

FIVE COURSE FEASTING MENU

5 courses for 56

Add a glass of Prosecco for +6pp

Add a glass of Champagne for +12pp

FOR THE TABLE

Whole Baked Sourdough, salted butter (v) (533kcal)

Charcuterie Board, Italian cured meats, olives, pickles, toasted sourdough, rye bread (722kcal)

STARTERS

Pan-Seared Scallops, celeriac purée, pancetta, pickled pear, salsa verde (297kcal)

Mushrooms on Toasted Sourdough, garlic, thyme, haricot bean & rosemary purée (ve) (576kcal)

Baked Harissa Goats Cheese, hot honey, picante sauce, toasted sourdough (v) (509kcal)

Handmade Scotch Egg, Oxford sauce (811kcal)

MAINS

7oz Fillet Steak, fries, your choice of sauce - peppercorn* (832kcal), chimichurri (953kcal) or beef dripping & thyme sauce (873kcal)

Dover Sole Meuniere (+10 supplement), pan-fried and served with caper & samphire beurre noisette (1083kcal)

Chicken Milanese, rocket & cherry tomato salad, fries (1088kcal)

16oz Chateaubriand - For two (+10 supplement), fries, your choice of peppercorn* (1655kcal), chimichurri (1776kcal) or beef dripping sauce (1696kcal)

Ham, Egg & Chips, French-trimmed glazed gammon, free-range fried egg, thick-cut chips, Oxford red wine sauce (1040kcal)

Roasted Aubergine, feta, coconut & lemon dressing, rose harissa, rocket & mint salad, pine nuts, molasses (v) (405kcal)

Vegan serve available (ve) (350kcal)

Pan-Roasted Fillet of Cod, potato rosti chips, sautéed leeks & peas, lemon, caper & parsley sauce* (649kcal)

DESSERTS

Chocolate Fondant, white chocolate & raspberry ice cream (v) (714kcal)

Sticky Toffee Pudding, ginger ice cream (v) (942kcal)

Black Forest Sundae, chocolate and vanilla ice cream, triple chocolate brownie, whipped cream, Amarena wild cherries (v) (937kcal)

Crumble of the Day, vanilla crème Anglaise (v) (802kcal) *Vegan serve available (ve) (762kcal)*

CHEESE COURSE

British Cheeses, savoury biscuits, rye bread, hedgerow chutney, grapes (v) (495kcal)

Allergen Information: Our easy-to-use allergen guide is available for you to use. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. Adults need around 2000kcal a day.