

roast

STARTERS

Celeriac and chestnut soup with black truffle

8.50

Spinach, pine nut and cheddar Scotch egg with piccalilli

8.75

Baked charcoal cheddar soufflé with oyster mushrooms and chives

8.50

MAINS

Poached pear and red watercress salad with Oxford Blue and salted almonds

11.25/16.50

Ultimate beetroot veggie burger with avocado, spiced carrot chutney and a pickled walnut mayonnaise

17.50

Vegan nut roast with pickled red cabbage, rosemary roasties and onion gravy

22.50

Robiola and radicchio tortellini with sage and smoked almonds

16.50

PUDDING

Mixed berries with clementine sorbet

6.75

Selection of sorbets (please ask your waiter for flavours)

6.75

Please note that certain dishes can be altered to suit vegan requirements, please ask your waiter for details.

Be sure to inform your server if you have any allergies