



Here at , we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

NIBBLES

Nocellara olives (pb) (v) £5.50

Smoked almonds (pb) (v) £5.50

SNACKS & SMALL PLATES

House sourdough with Nocellara olives, oil & aged balsamic (pb) (v) £5.50

OYSTERS

1/2 dozen rock oysters with selection of condiments £25.00

1 dozen rock oysters with selection of condiments £42.00

Oyster condiments

SHARERS

British 'Cobble Lane' charcuterie for 2: Coppa, bresaola, chorizo, salt & pepper salami, olives, pickles, focaccia, sourdough bread & blended oliva oil £25.00

STARTERS

Cured salmon with smoked salmon rillete, pickled cucumber, buttermilk & horseradish dressing £13.00

Grilled mackerel with fennel & mint salad, parsley emulsion, lime gel and a seaweed tapioca crisp £13.50

Burrata with crispy violet artichokes, green sauce & rocket (v) £14.00

Chilled gazpacho with heritage tomatoes, croutons and heritage radish (pb) (v) £10.00

Beef tartare with beef confit potato, pickled enoki and caviar £14.00

Wykeham Park Farm asparagus with saffron, black olive & macadamia nuts (pb) (v) £12.00

MAINS

Whole Dover sole with caper, tomato, lemon & parsley beurre noisette £45.00

Cured & torched loin of cod with potato terrine, carrot, mussels & sea herbs £32.00

Grilled spatchcock chicken with endive & herb salad, hazelnuts & chilli oil £26.00

Beef fillet with glazed baby carrot, roasted cauliflower & garlic purée, potato rösti and Bordelaise sauce £39.00

Blue cheese panna cotta with fondant potato, broccoli & hazelnuts (v) £24.00

Caramelised shallot & new season potato tarte tatin, with spring leaf salad & shaved Old Winchester (v) £23.00

3 bone rack of lamb with tender stem broccoli, spring peas, chimichurri & lamb jus £38.00

900g Tomahawk to share with cafe de Paris butter & seaweed salted chips £86.00

SIDES

Baby potatoes with herb butter £5.50

Spring leaf salad with a sherry vinegar dressing £5.50

Harissa roasted courgettes, mint yoghurt £6.00

Triple-cooked chips with aioli £5.50

Wye Valley asparagus with wild garlic emulsion £7.50

Paprika corn ribs with a lime wedge £5.50



Diego Javier Yupanqui Uribe
Head Chef

Allergens/Nutrition



If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.

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Tiramisu cup (v) £12.00

Strawberry pavlova for 2 strawberry foam, basil glass, dehydrated strawberries £21.00

Pink lady apple tarte tatin to share spiced apple caramel & vanilla ice cream (v) £19.50

Plant-based raspberry & coconut mille feuille with preserved raspberries and pistachios (pb) (v) £9.50

Honeycake with black tea ice cream & pear £12.00

Today's cheeses with crackers, Granny Smith, celery, grapes, watercress and seasonal chutney (v) £14.00

Cheese Choice - Choose Three: Black Bomber Snowdonia Cheddar (v) Oxford Blue (v) Organic Cotswold Brie (v)

Chutney Choice:

Homemade ice cream selection by the scoop (v)

Homemade Ice Cream Flavours: Mango sorbet (pb) (v) £3.00 Vanilla ice cream (v) £3.00

Chocolate ice cream (pb) (v) £3.00 Mandarin sorbet (pb) (v) £3.00 Strawberry sorbet (pb) (v) £3.00

Ice Cream Flavours:



FULLER'S

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