



## Spring Set Menu

### 2 Course

### 3 Course

**Artisan Breads**, House Whipped butter

£4.50

### STARTERS

**Crispy Potatoes Pave,**

Honey truffle mayonnaise, dill, aged parmesan (GF)

**Wild Garlic & Mascarpone Tortellini,**

Toasted pine nuts & baby spinach (V)

**Honey & Soy Glazed Duck,**

Bok choy, apricot & chilli

**Ham Hock Croquette,**

Leek ragout, emulsion, topped with parmesan

**Pan fried king prawns' gambas**

Asian slaw (GF)

### MAINS

**Oxfordshire chicken supreme,**

Rösti potatoes, seasonal greens, roasting juices

**30 day Aged Sirloin,**

Creamed truffle potato, confit heritage carrot, wild mushroom puree

**Roast Scottish Salmon,**

Crushed new potatoes, wilted broiccoli, pineapple & chili salsa (GF)

**Korean Cauliflower Fritters,**

Pickled Asian slaw, Sriracha mayonnaise, sesame

**Pan-fried Seabass,**

Saffron potatoes, curried cauliflower, buttered tender stem broccoli



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

(V) - Vegetarian ,(VG) - Vegan (GF) - Gluten Free



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### DESSERTS WINE & PORT (50ml)

<b>Tokaji, Late Harvest, Disznoko, Hungary</b>	£8
<b>Kopke Fine Ruby, Port</b>	£7
<b>Kopke Fine Tawny, Port</b>	£7
<b>Pedro Ximenez</b>	£8

### DESSERTS

#### **Apple Tartlet,**

Vanilla sorbet, cinnamon, and cinnamon anglaise

#### **White Chocolate and Passion Fruit Cheesecake**

#### **Mini French Toast Crème Brulee**

Peanut butter crème pâtissier

#### **Selection of Sorbets (VG)(GF)(V)**

#### **Chocolate Brownie,**

Blood orange sorbet (GF, VG, V)



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