

COCKTAILS

House negroni	£11
Old Fashioned	£11
French 75	£13 ½

WHILST YOU WAIT

Otis & Belle sourdough	£4
Taramasalata, Neal's Yard crackers	£8
Fried pickled gherkins	£6½
Black olive tapenade, Neal's Yard crackers	£6½
Almond & hazelnut romesco, sourdough	£7½
Nocerella olives	£4

STARTERS

Red Thai spiced pumpkin soup, Otis & Belle sourdough	£9½
Prawn cocktail, Otis & Belle sourdough, bloody Mary sauce	£12 ½
Donnington ale & Cheddar cheese rarebit, pickled walnut puree	£10½
Roasted beetroot salad, goat's cheese, bitter leaves, candied pecans	£10½
Gin cured Chalk Stream trout gravadlax, cucumber salad, saffron aioli	£11½
Ham hock terrine, onion chutney, bitter leaves	£11

MAINS

Baked cod loin, Brussel's sprout, peas, hispi cabbage & anchovy butter sauce	£24
Double baked mature cheddar cheese souffle, house salad	£19 ½
Donnington ale beer battered haddock, Koffmann chips, crushed peas, tartar sauce	£19
Huntsham Farm pork sausages, creamed potato, kale, caramelised onion gravy	£21½
Flat iron chicken breast, spiced tomato puree, brown rice arancini, pickled broccoli salad	£21 ½
Celeriac and mushroom pie, mashed potatoes, braised red cabbage, mushroom sauce	£21
Festive glazed ham for two, roasted new potatoes, Brussel's sprout, chestnut & cranberry	£21 ½ pp
Paddock farm double patty beef burger, American style cheese, O&B brioche bun, fries	£19½
Turkey schnitzel, onion, apricot & chestnut stuffing, pickled root vegetable salad	£21½

FROM THE GRILL

All our steaks are served with Koffmann fries, peppercorn sauce and a shallot & watercress salad

780g cote de boeuf, for two	£85
200g beef rump	£24
300g Tamworth pork chop	£24½

SIDES

Koffmann chips dressed salad leaves Koffmann fries buttered greens	
Roasted Brussel's sprout & chestnuts	£4 ¾ each