

COCKTAILS

Strawberry Bellini	£10
House negroni	£11
French 75	£13½
Old Fashioned	£11
Virgin Mojito	£8

WHILST YOU WAIT...

Otis & Belle sourdough, Netherend butter	£4
Nocerella Olives	£4
Taramasalata, toasted sourdough	£8
Fried pickled gherkins	£6½
Broad bean hummus	£6½

STARTERS

Chilled gazpacho soup, sourdough	£9½
Atlantic prawn cocktail, buttermilk soda bread & butter, Bloody Mary sauce	£11½
Marinated Evesham tomatoes, bitter leaves, burrata, basil pesto	£11½
Monkfish scampi, saffron aioli, pickled shallot & watercress salad	£11½
24-month-old Comte & Donnington ale rarebit on O&B sourdough toast	£9½
Beef fillet carpaccio, wasabi mayonnaise, parmesan & rocket salad	£11
Huntsham farm pork & Cacklebean scotch egg, pickled walnut puree	£11

MAINS

Double baked 24-month-old Comte cheese soufflé, house salad	£19
Market fish of the day cooked simply, buttered new potatoes, sea herbs, brown shrimps	£MP
Double cheese burger, Otis & Belle brioche bun, house fries	£18
Huntsham Farm sausages, creamed potatoes, buttered cavolo nero, onion gravy	£21
Glazed ham hock for two, Cacklebean eggs, house fries	£19 ½ pp
Beer battered haddock, hand cut chips, crushed peas, tartare sauce	£18
Potato gnocchi, peas, broad beans, radishes, basil pesto	£19½

FROM THE GRILL

All our meat is supplied by our friends at Paddock Farm. Simply grilled & served with skinny fries, watercress & shallot salad, peppercorn sauce

280g beef ribeye	£35
200g beef fillet	£45
780g Cote de Boeuf for 2	£75

SIDES

Skinny fries hand cut chips dressed salad leaves buttered greens	£4½ each
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