



Sunday 12th September

Starters

~ *Soup of the Day with Crusty Bread* £6.50

~ *Potato Gnocchi, Pumpkin, Toasted Almonds & Sage Beurre Noisette (Vegan)* £8.25/ £16.50

~ *Devilled Whitebait & Garlic Mayo* £6.50

~ *Pan Seared Pigeon, Baby Beetroot, Pecans & Pickled Pearl Onions* £8.50

~ *Mushroom Parfait, Red Onion Jam & Sourdough* £8.50

To Share

~ *'Salt Pig' Charcuterie* £15.95

~ *Large Baked Camembert – Crusty Bread* £13.95

Basket Meals £9.95

~ *Kelmscott pork & Leek Sausage & Chips*

~ *Spicy Wings & Chips*

~ *Scampi & Chips*

~ *Pulled Pork, Gruyere & Chips*

Mains

~ *Roast Beef Cooked M/R, Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding* £19.95

~ *Roast Kelmscott Pork, Roast Potatoes Seasonal Vegetables & Stuffing* £18.95

~ *Best Of Both Roasts* £20.95

~ *Mushroom & Spiced Lentil Burger, Slaw & Fries* £14.00

~ *Chicken Zinger Burger, Coleslaw & Fries* £14.00

~ *Beer Battered Fish & Chips with Garden Pea's* £14.50

~ *Wychwood Beef Burger with Slaw & Fries* £14.00

(Discretionary 10% service Charge will be added to bills)

*We believe in hearty traditional English food, using fresh ingredients.
We are passionate about using quality local produce.*

Dessert

BANOFFEE SUNDAE	£6.50
STICKY TOFFEE PUDDING With Salted Carmel, Date & Oxford Coffee Bean Puree, Pecans & Vanilla Ice Cream	£7.00
BLACKBERRY & GINGER PARFAIT With Pistachio Sponge & Honeycomb	£9.00
WARM CHOCOLATE BROWNIE With Caramel & Vanilla Ice Cream	£6.50
APPLE PIE With Hazelnut Crumble & Crème Anglaise	£8.00
Fancy an extra scoop of : - Ice Cream (Per Scoop)	£2.00
: - Sorbet (Per Scoop)	£1.80
KIDS WARM CHOCOLATE BROWNIE With Vanilla Ice Cream	£4.50
KIDS ICE CREAM TUB & Mini Marshmallows Chocolate or Vanilla	£2.50

Selection of Cheeses –

We are happy to mix it up if you prefer, just let your waitress know

Cheese for 1 £10.00 / Cheese for 2 £15 / Cheese for 4 £25.00

PERL LAS Perl Las, meaning 'Blue Pearl' in Welsh, is a superb blue cheese made by Carwyn Adams and family at Caws Cenarth in Carmarthenshire. This deliciously golden and veiny cheese has become one of the most famous and highly regarded cheeses in Wales over recent years. It is delicately salty and creamy with a lingering blue aftertaste.

ROLLRIGHTA mellow, buttery-rich 'washed-rind' cheese that expresses the rich and diverse clover pasture of King Stone Farm deep in the Cotswolds, based on the classic French cheese 'Reblochon'

HEREFORD HOP Is a firm cheese that has a rind of toasted hops. It has been produced since 1990 by Charles Martell, Maker of the Stinking Bishop.

Served With Frozen Grapes, Celery, Crackers and Chutney.