

## For The Table

MARINATED GORDEL OLIVES (V) £4.50  
BREAD AND WHIPPED BUTTER (V) £3

## Starters

SOUP OF THE DAY, OSCARS BAKERY BREAD(V) £6.50

SEARED KENT WOOD PIGEON BREAST, JERUSALEM ARTICHOKE PUREE,  
CANDIED WALNUT, PORT & CRANBERRY SORBET £9

ROSARY GOATS CHEESE, HERITAGE BEETROOT, APPLE,  
CANDIED WALNUT (V) £9

SHIN OF BEEF BON BON, BONE MARROW SAUCE, HORSERADISH SORBET £9

SALMON GRAVLAX, CREME FRAICHE, DILL, OSCARS SOURDOUGH £9

## Mains

BRAISED BEEF SHORTRIB, BUTTER MASH, VEGETABLES, GRAVY £18

HOMEMADE PIE OF THE DAY, BUTTER MASH,  
GREENS, GRAVY £17

SLOW ROAST BELLY OF PORK, VEGETABLE & PEARL BARLEY BROTH £20

PAN FRIED FILLET OF SEA BASS, CRUSHED NEW POTATOES, SPINACH,  
TENDERSTEM BROCOLI, LOBSTER BISQUE £18

ROAST CHICKEN SUPREME, FONDANT POTATO, VEGETABLES, GRAVY £18

HOMEMADE CAULIFLOWER CHEESE PIE, BUTTER MASH,  
GREENS, GRAVY (V) £17

## Homemade Desserts

STICKY TOFFEE PUDDING, TOFFEE SAUCE (V) £8  
ADD A SCOOP OF ICE CREAM FOR £1.50

CHOCOLATE BROWNIE, VANILLA ICE CREAM (V) £8

VANILLA CHEESECAKE, RUM CARAMELISED PINEAPPLE (V) £8

BLACK BOMBER, COLSTON BASSET BLUE, QUINCE JELLY,  
CRACKERS, GRAPES (V) £12

HOMEMADE ICE CREAMS (£2.50 PER SCOOP):

WHISKY (V)

VANILLA (V)

HOMEMADE SORBET (£2.50 PER SCOOP):

STRAWBERRY (V)

CHERRY (V)

PORT & CRANBERRY (V)

## Dessert Wine

PRINCE DE ST AUBIN SAUTERNES 100ML £7

## Port

TAYLORS LATE BOTTLED 50ML £5.50

KOPKE LBV 50ML £7.50