

TWO COURSES 19.95, THREE COURSES 23.95

STARTERS

CAULIFLOWER WINGS

Hoisin dressing, seaweed (V, VE, NG)

BEETROOT & ROSEMARY HUMMUS

Blue corn tortilla (V, VE)

CHICKEN WINGS

Honey & chilli glaze

MAINS

ROAST BUTTERNUT SQUASH RISOTTO

Toasted pine nuts, herb oil (V, VE, NG)

OXFORD GOLD ALE BATTERED HADDOCK

Chunky chips, crushed peas, homemade tartare sauce, lemon

WAGYU BURGER

Beef & pancetta, sesame seeded brioche bun, horseradish mayonnaise, gem lettuce, beef tomato, caramelised onion, gherkin, skin-on seasoned fries

Add bacon +2.45

Add cheese +1.95

Add truffled mushroom +1.45

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream (V)

BAKED CHOCOLATE BROWNIE

Vanilla ice cream, chocolate glaze (V, NG)

JUDE'S ICE CREAM OR SORBET

3 scoops, ask for today's flavours

SET MENU

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients