



PARTY MENU

2 COURSES £24.95 3 COURSES £30.95

STARTERS

FOREST MUSHROOM SOUP

finished with cream & white truffle oil. warm French baguette

OAK SMOKED SALMON

Dill crème fraîche, chopped onion, caper berries & fresh lemon

CHICKEN LIVER PATE

Apricot & thyme chutney, toasted brioche

ROSARY ASH GOAT'S CHEESE & BEET CARPACCIO

Fig balsamic, garlic croutons, toasted walnuts & beetroot yoghurt

MAIN COURSE

GARLIC & THYME ROASTED CHICKEN BREAST

Crushed new potatoes, buttered fine beans, wild mushroom sauce & crisp smoked bacon

PRESSED PORK BELLY WITH BAKED APPLE

Burnt apple purée, sage mash, tender stem broccoli, apple cider jus & puffed pork rind

SPINACH & RICOTTA TORTELLONI

Basil pesto, roasted vine tomatoes, shaved parmesan & baby leaf rocket

8oz HAMPSHIRE SIRLOIN STEAK (£4.00 supplement)
served with house chips, tomato, garlic mushrooms & watercress

DESSERTS

MIXED BERRY CHEESECAKE

raspberry coulis, vanilla ice cream, white chocolate shard

WARM DOUBLE CHOCOLATE BROWNIE

Hot chocolate sauce & vanilla ice cream

STICKY TOFFEE & WALNUT PUDDING

Hot toffee sauce & vanilla ice cream

SELECTION OF LOCAL CHEESES

oxfords house chutney, biscuits (£2 supplement)

coffee and shortbread biscuit

our kitchen and food-handling procedures are designed to help ensure your safety and health. whilst we carefully segregate ingredients to avoid possibly traces of allergens, we cannot guarantee an allergen-free environment or products. some of our dishes may contain traces of nuts, gluten or dairy. if you would like further information on dishes then the recipes are available to view. we do not knowingly use genetically modified products.

vat included. gratuities at your discretion, except for parties of 6 or more where a 12.5% discretionary service charge will be added