

## Starters

**Garlic and mozzarella flatbread** for two to share £8.50

**The Bell bread** with butter or extra virgin olive oil and balsamic vinegar £4.00

**Rose harissa humous and baba ghanoush** with smoked paprika and garlic, flatbread £7.50 (V)

**Oven baked mackerel fillet**, beetroot, apple, mackerel pate, horseradish crème fraîche £6.95

**Grilled king prawns** with garlic cheese flatbread from the wood oven 6 £8.95 12 £18.00

**Twice baked cheese soufflé**, poached pear, rocket and caramelised walnuts £7.95 (V)

**Soup of the day** served with toasted house bread £6.95 (V)

**Chicken liver parfait** in truffled butter with apple chutney and toasted brioche £8.00

**Salad of chargrilled asparagus**, warm sundried tomatoes, artichoke, potato and serrano ham with herb hollandaise £9.00

## Blackboard Specials

**Treacle and horseradish cured salmon** with toasted sourdough and salad £8.00

**Ravioli of aubergine and goat's cheese** served with caponata, charred courgette and olive oil £8.50/£17.00 (V)

**Fillet of halibut** with rose harissa and chickpea cassoulet, sauté new potatoes, wild garlic pesto £20.00

**Oxford Sandy and Black pork belly**, apple sauce, crackling, spring onion mash and cider gravy £19.00

## Main Courses

**Fillet of salmon** with new season asparagus, new potatoes and hollandaise sauce £19.50

**Roasted corn fed chicken breast**, potato terrine, chargrilled lettuce, bread sauce, chicken and thyme jus, wild garlic oil £18.50

**Moroccan spiced rump of Cotswold lamb**, lamb tagine, cous cous, dried tomato, apricot, wild garlic and lamb jus £26.00

**Salad of salt baked beetroot** with chicory, orange, goat's curd, pomegranate, wild rice and mixed seeds £15.00 (V) *(add a prawn skewer £5)*

**8oz homemade beef burger**, dill pickle, smoked cheddar, burger sauce, slaw and fries £15.75

**Cornish cod and chips** with tartare sauce, crushed minted peas and proper chips £15.75

**Gentlemen's lunch**, cold rare roast beef, fries, watercress, celeriac remoulade £15.75

## Sides all £4

fries, proper chips, sweet potato fries, new potatoes, mixed salad, chilli greens

## 35 day Dry Aged Steaks

**Cotes de boeuf** for two to share £30 per person

**Rib-eye** a choice of béarnaise, peppercorn or house butter, served with proper chips, watercress and confit tomato £28.00

**Steak frites** served with peppercorn sauce, fries and watercress £22.00

*Please advise us of any dietary requirements of food intolerances. Game may contain shot.*