

## Starters

Mixed Mediterranean Olives £3.00 Spicy Harissa olives £3.00  
A choice of Bell breads with butter or extra virgin olive oil £3.00  
Red pepper humous, baba ganoush with flatbread from the Beech wood oven £5.00 (V)  
Proper dripping with gentleman's relish and toasted sourdough £5.75  
Garlic and mozzarella flatbread for two to share £7.95 (V)

**Grilled king prawns** with garlic cheese flatbread from the wood oven 6 £8.50 12 £17.00  
**Chef's seasonal winter soup** £5.75 (V)  
**Provençal fish soup**, rouille and cheese croute £6.75  
**Coarse terrine of Oxfordshire game**, homemade brioche, fig relish and petit salad £7.25  
**Twice baked cheese soufflé**, poached pear and walnuts £6.95 (V)  
**Smoked Salmon with king prawn**, watercress, lemon and caper £7.95  
**Beetroot and Goats cheese Arancini**, walnut pesto, balsamic and mixed leaves £6.75  
**Cornish Mussel "Marinière"**, £7.95, or as a main with fries £15.95

## Main courses

**Fillet of Sea Bream**, with Provençal mussel sauce, confit fennel, spinach, buttered new potatoes £19.25  
**The Bell superfood salad**, peas, grapes, radish, beetroot, pomegranate, Freekah, parmesan, soft boiled egg, mixed seeds and nuts £14.00 (V)  
(add skinless breast of our Packington Farm chicken or prawn skewer £5)  
**Grilled Dover sole**, lemon and herb butter, ratte potatoes and wilted spinach £24.95  
**Roast butternut squash and sage risotto**, shaved Lincolnshire Poacher cheese, toasted pinenuts £15.75 (V)  
**Pan roast Wadley Hill Farm Pheasant**, "bourginonne" with buttered mash potato and green beans £17.95  
**Aged beef burger**, dill pickle, smoked cheddar, relish, slaw and string chips £14.00  
**Fish and chips** Market fish, tartare sauce, peas and triple cooked chips £15.75  
**Cold rare roast beef**, celeriac remoulade, mustard, horseradish, watercress, string chips £15.75  
**Sides all £3.50** tomato and shallot salad with balsamic, green salad, leaf spinach, skin on triple cooked chips, string chips, sweet potato chips, dauphinoise

## 35 day Dry Aged Steaks

**10oz Rib-eye** £28.00 served with either Béarnaise, Peppercorn or House butter, triple cooked chips, watercress and confit tomato

**8oz Flat Iron Steak** £20.00 great flavour but not as tender, served medium rare with house butter and string chips

**Sunday Lunch served with roast potatoes, seasonal vegetables, cauliflower cheese and Yorkshire pudding**

Ultimate Beef - 35 day 26-27oz Dry Aged Cote de Boeuf for two to share £58.00

Aged roast rump of Beef £17.95

Roast Cotswold leg of Lamb £17.25

Roast Loin of Pork with apple sauce and crackling £16.50

\*or a plate of all three with Yorkshire and crackling £18.50

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