



Much of what's on the menu is grown or made **CLOSE BY**: vegetables from the Drinkwater's farm next door, fruit from orchards near Oxford and tomatoes from the glasshouses of Evesham. Some things come from **A LITTLE FURTHER AWAY** like charcuterie from the legendary Salt Pig in Kingham or the celebrated cheeses of Kingstone Dairy. All are chosen with care, depending on the season and what's good.

SNACKS		MAINS	
NOCERELLA OLIVES	5. ⁵⁰	BRIAR HILL FARM LAMB	32. ⁵⁰
CHARRED & SALTED PADRON PEPPERS	8. ⁵⁰	Cannellini beans, salsa verde, charred broccoli	
MARK'S BAKERY SOURDOUGH	9. ⁵⁰	DRINKWATER'S WARM SUMMER VEGETABLE SALAD	21. ⁵⁰
Cotswold salted butter or whipped lardo		Candied pecans, Oxford blue cheese, Hyll honey butter	
WHITE ANCHOVIES	7. ⁵⁰	WOOD FIRED OCTOPUS	29. ⁰⁰
Pickled shallots		Saffron, espelette potatoes, red pimento, Evesham tomatoes, burnt lemon & garlic dressing	
BABA GHANOUSH	8. ⁰⁰	SPATCHCOCK POUSSIN	28. ⁵⁰
Charred Flat Bread		Dates, caramelised lemon, crushed truffle & parmesan potatoes	
STARTERS		SIMON WEAVER COTSWOLD BRIE & APPLE BUTTER TART	19. ⁰⁰
		Potato salad, asparagus, wild garlic	
BURRATA	14. ⁵⁰	ROAST COD	27. ⁰⁰
Peas, broad beans, mint & lemon oil		Clam chowder, Old Spot lardons, wilted spinach	
WOODFIRED BEETROOT	14. ⁵⁰	8OZ HEREFORD RIBEYE	38. ⁵⁰
Ajo blanco, green chilli, smoked almonds		Skin on chips, wild mushrooms, roasted marrowbone, bordelaise sauce	
KEDGEREE ARANCINI	13. ⁵⁰	SIDES	
Smoked haddock, quail egg, curried mayonnaise		SKIN ON CHIPS	5. ⁰⁰
WORCESTER SMOKED EEL	15. ⁵⁰	CRISPY CRUSHED POTATOES	6. ⁵⁰
Green apple, capers, cider & brown butter dressing		Truffle, parmesan, aioli	
DEVON SCALLOPS	17. ⁰⁰	CHARRED BROCCOLI	6. ⁵⁰
Hazelnut butter, fresh peas, watercress cream		Black garlic, toasted almonds	
LAMB SWEETBREADS	16. ⁰⁰	SALAD LEAVES	5. ⁰⁰
Morels, local bobby beans, wilted greens		Mint & lemon oil	

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you. **Please note that a discretionary 10% service charge will be added to your final bill.**

PUDDINGS

ELDERFLOWER PANNA COTTA

9.⁵⁰

Oxford gooseberries, lemon & poppy seed shortbread

HYLL HONEY BAKLAVA TART

10.⁰⁰

Vanilla cream, blood orange sorbet

MISO CHOCOLATE TORTE

11.⁰⁰

Miso caramel, peanut brittle, vanilla ice-cream

PROFITEROLES

9.⁵⁰

White chocolate, pistachio & raspberries

CHEESE PLATE

15.⁰⁰

Kingstone Dairy cheeses, grapes, quince, Hyll chutney, biscuits

