



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

NOCERELLA OLIVES	5. ⁵⁰
CHARRED & SALTED PADRON PEPPERS	8. ⁵⁰
WHITE ANCHOVIES Pickled shallots	7. ⁵⁰
BABA GHANOUSH Charred flat bread	8. ⁰⁰
COTSWOLD BAKERY SOURDOUGH Cotswold salted butter or whipped lardo	9. ⁵⁰

STARTERS

RABBIT GNOCCHI Smoked bacon, wild mushrooms & white wine	16. ⁰⁰
SCALLOPS Onion purée, charred corn, pancetta	17. ⁰⁰
TORCHED HISPI CABBAGE White miso, preserved lemon, hazelnut pangrattato	14. ⁵⁰
WOOD-FIRED BEETROOT Ajo blanco, green chilli, smoked almonds	14. ⁵⁰
FENNEL SAUSAGE AND BUTTERNUT SOUP White onion, orzo, lemon garlic croutons	15. ⁰⁰

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.**

MAINS

BRIAR HILL FARM LAMB	37. ⁵⁰
Cannellini beans, salsa verde, charred broccoli	
DRINKWATER'S WARM SPRING SALAD	23. ⁵⁰
Candied pecans, Oxford blue cheese, hot honey butter	
ROAST COD	35. ⁰⁰
Clam chowder, old spot lardons, wilted spinach	
WOOD FIRED OCTOPUS	38. ⁰⁰
Safron, espellett potatoes, red pimento, burnt lemon & garlic dressing	
EVESHAM ASPARAGUS AND LEEK RISOTTO	25. ⁰⁰
Shaved fennel, lemon and olive oil salad	
CHARGRILLED RIBEYE	40. ⁰⁰
Skin on chips, wild mushrooms, marrowbone, bordelaise sauce	
SPATCHCOCK POUSSIN	32. ⁰⁰
Dates, caramelized lemon, crushed truffle & parmesan potatoes	

SIDES

SKIN ON CHIPS	5. ⁵⁰
CRISPY CRUSHED POTATOES	6. ⁵⁰
Truffle, parmesan, aioli	
CHARRED BROCCOLI	6. ⁵⁰
Black garlic, toasted almonds	
MIXED LEAVES	5. ⁰⁰
Mint & lemon oil	

PUDDINGS

PROFITEROLES	11. ⁰⁰
White chocolate, pistachio, raspberries	
CHOCOLATE TORTE	12. ⁵⁰
Miso caramel, peanut brittle, vanilla ice cream	
HONEY BAKLAVA TART	11. ⁰⁰
Vanilla cream, blood orange sorbet	
VANILLA BASQUE CHEESECAKE	12. ⁰⁰
Hyll granola, caramelized banana	
CHEESE PLATE	15. ⁰⁰
Local cheeses, grapes, quince, biscuits	

