



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

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

## STARTERS

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

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

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

## SIDES

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

## PUDDINGS

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

