

BRUNCH

Served 11am to 3pm

Pancake stack V 671kcal

Maple syrup, berries, crème fraîche

£7.50

Smashed avocado on toast V (VE available) 440kcal

Free-range poached eggs, rocket, chilli, lime

£8.50

Eggs Benedict 428kcal

Free-range poached eggs, Cotto ham,

hollandaise sauce, toasted muffin

£8.50

Eggs fungi V 390kcal

Free-range poached eggs, Portobello mushrooms,

hollandaise sauce, toasted muffin

£8.25

Toast and preserves V 117kcal

Served with butter and a choice of:

Strawberry jam 77kcal | Apricot jam 68kcal

Marmalade 68kcal | Honey 82kcal | Hazelnut spread 96kcal

£4.50

BAR SNACKS

Selection of artisan breads V 419kcal
Basil butter and Kalamata olive butter
£6.50

Marinated olives VE 142kcal
£5.50

Halloumi fries V 461kcal
Honey and harissa dressing
£7.50

Grilled Padrón peppers VE 90kcal
Olive oil, garlic, Fleur de Sel
£7.50

Korean-style chicken wings 485kcal
Toasted sesame seeds, coriander
£8

Ultimate nachos V 938kcal
Avocado with citrus dressing, jalapeño chillies,
sour cream, tomato salsa, cheese sauce
£13

SANDWICHES

Served 12 noon to 6pm
with salad and fries

Cotto ham and mature Cheddar ciabatta 1102kcal
Spiced fruit chutney, cornichons,
soft-boiled egg, beef tomato
£15

Fish finger ciabatta 1210kcal
Minted mushy peas, tartare sauce
£15

Smashed avocado, lime and coriander ciabatta VE 906kcal
Smoked vegan Applewood cheese, grilled peppers, rocket
£14.50

STARTERS

Soup of the day V (VE available) 149kcal
£7.50

Baked heritage beetroots V (VE available) 295kcal
Blood orange, goat's cheese mousse,
balsamic reduction
£9.50

Grilled Spanish octopus 336kcal
Crispy potato pavé, olive and chorizo salsa,
yuzu dressing, lime and avocado purée
£13

Whole baked Camembert 575kcal
Toasted bread, spiced fruit chutney,
confit garlic, rosemary
£14

Crispy squid 441kcal
Chilli, lime, mango salsa and aioli
£11

Ham hock terrine 298kcal
Pickled vegetables, spiced fruit chutney,
toasted bread
£9

MAINS

Caesar salad 510kcal

Baby gem lettuce, soft-boiled egg, Caesar dressing,
anchovies, Parmesan, croutons

£16

Add: chicken 370kcal £5.50 | Grilled salmon 193kcal £7.50 | Halloumi fries 138kcal £6

Gressingham duck breast 595kcal

Seasonal vegetables, winter berries, red wine jus

£26

Slow-cooked pulled lamb shoulder 689kcal

Pomegranate, pomme purée, glazed baby onions,
seasonal vegetables, red wine jus

£27

Seared salmon fillet 734kcal

Heritage beetroots, lime and basil hollandaise,
asparagus, Kalamata olives, crispy capers

£23

Beer-battered haddock and chips 1485kcal

Tartare sauce, minted mushy peas

£19.50

Pappardelle au ragù (VE available) 750kcal

Slow-cooked beef ragù, Parmesan, truffle oil

£19.50

Wild mushroom and truffle risotto (VE) 675kcal

Dressed rocket

£19

GRILLS

Longhorn beef fillet steak 784kcal

Grilled oyster mushroom, seasonal vegetables,
burnt onion purée, red wine jus

£33

Grilled pork chop 860kcal

Cherry tomatoes, dressed rocket,
triple-cooked chips, red wine jus

£24

Spires burger 1180kcal

British beef, relish, cheddar cheese sauce, gherkins,
beef tomato, red onion, lettuce, fries

£19

Lamb burger 1213kcal

British lamb, tzatziki, gherkins
beef tomato, lettuce, fries

£19

Plant-based burger VE 1075kcal

Plant-based burger, smashed avocado, vegan cheese,
gherkins, beef tomato, lettuce, fries

£17.50

Add:

Extra Cheddar V 112kcal £3

Bacon 169kcal £3.50

Smashed avocado VE 106kcal £3

Halloumi fries V 125kcal £3

Extra burger 595kcal £6

PIZZA

Classic margarita V 1475kcal
£14

Pepperoni and rocket 1938kcal
£16

Roasted vegetables VE 1498kcal
£15

Toppings:

Chicken 230kcal £3.50

Napoli salami 98kcal £3.50

Mushrooms VE 19kcal £2.50

Grilled peppers VE 39kcal £2.50

Jalapeños VE 31kcal £2.50

Rocket VE 8kcal £2.50

ON THE SIDE

Lemon and garlic tenderstem broccoli VE 70kcal
£5.50

Dressed house salad VE 40kcal
£5.50

Buttered baby potatoes and confit garlic V 220kcal
£6

Fries VE 356kcal
£5

Triple-cooked chips VE 594kcal
£5.50

Parmesan and truffle fries 414kcal
£6.50

Dirty fries V 757kcal
Smashed avocado, jalapeños, tzatziki, cheese sauce
£8.50

DESSERTS

Chocolate profiteroles V 453kcal
Crème patisserie, vanilla ice cream
£9.50

Lemon and lime tart V 425kcal
Lemon and mint reduction, clotted cream ice cream
£10

Sticky toffee pudding V (VE available) 488kcal
Madagascan vanilla ice cream, toffee sauce
£10

Valrhona chocolate fondant V (VE available) 397kcal
Seasonal berries, Madagascan vanilla ice cream
Please allow 15 minutes preparation time,
freshly cooked to order
£11

Locally sourced cheese (V available) 371kcal
Oxford Isis | Oxford Blue | Cerney Ash goat's cheese
Crackers, quince jelly, spiced fruit chutney, grapes
£12.50

