

NIBBLES

Smoked paprika hummus and flatbread (vg)	5.50
Sourdough , extra virgin olive oil, balsamic (vg)	5.50
Nocellara olives (vg)	6.75
Tomato and smoked paprika picos (vg)	4.60

WINTER WARMERS

Mulled apple wine	8.00
Warm and aromatic red wine infused with cinnamon, cloves, star anise and orange	
Spiced blueberry bellini	12.50
Bottega Poeti Prosecco Brut DOC with blueberry and warming cinnamon spices	

FESTIVE AFTERNOON TEA	32.50
Add a glass of 2019 Preamble No.2, Hundred Hills, Oxford, England	14.00

SAVOURIES

Cucumber, cream cheese, fig jam, spinach bread (vg)
Brie and cranberry, rocket, white bread (v)
Roast turkey, sage emulsion, cranberry sauce, malted bread
Hot-smoked salmon and dill tart, crème fraîche

SCONES

Cranberry and mixed spice homemade scones, English clotted cream and Tiptree jam (v)
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SWEETS

Mini Baileys and white chocolate mousse, Tia Maria syrup (v)
Gingerbread biscuit (vg)
Pistachio and cashew baklava (vg)
Mince pie (v)

Festive vegan afternoon tea available

FESTIVE CREAM TEA	12.50
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Cranberry and mixed spice homemade scones, English clotted cream, Tiptree jam and your choice of tea or coffee (v)
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Afternoon tea is served 11:30–16:30 | Cream tea is served 15:00–16:30

STARTERS

Soup of the day , sourdough bread (vg)	9.00
Chestnut and shiitake mushrooms (vg)	10.50
Cooked with lemon zest, thyme, maple syrup and chilli flakes, served with smoked paprika hummus, dill and flatbread	
Honey-glazed ham hock terrine	11.00
Pickled heritage carrot ribbons, cornichons, parsley and shallot salsa, toasted sourdough croûtes	
Brie and cranberry quiche (v)	12.00
Mulled wine-poached plum, golden saffron shallots, rocket, freekeh crumb	
Smoked salmon	12.50
Winter celeriac, fennel and apple slaw, lovage pesto, buttered malted bread	

MAINS

Festive walnut and cashew roast, beetroot, butternut, carrot and cranberry roast (vg)	24.00
Thyme-infused jus, served with roast potatoes, parsnips, carrots, Brussels sprouts	
Hand-carved roasted turkey roulade	24.50
Pigs in blankets, roasting juices, served with roast potatoes, parsnips, carrots, Brussels sprouts	
Slow-braised beef shin	25.00
Winter vegetables, chestnut mushrooms, port wine and redcurrant casserole, served with roast potatoes, parsnips, carrots, Brussels sprouts	
Pan-seared hake	26.00
Seasonal root vegetable and cannellini bean stew, Arbequina smoked extra virgin olive oil, crispy fried kale	
Handmade pumpkin and sage tortelloni (v)	24.00
Butternut squash purée, wilted spinach, burnt butter sauce, sage crisp	
Chicory radicchio salad (v)	20.00
Crumbled Oxford Blue cheese, pear salad, maple dressing, caramelised walnuts	

SIDES

Fries (vg)	5.50
Mixed salad , house dressing (vg)	5.50
Maple-roasted carrots (vg)	5.00
Wilted spinach (vg)	5.00

FESTIVE SET MENU

Two-course meal	32.00	Three-course meal	36.00
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Enjoy two or three courses of festive favourites, from comforting roasts to indulgent desserts. A joyful feast to share this season.

STARTERS

Soup of the day , sourdough bread (vg)
Brie and cranberry quiche (v)
Mulled wine-poached plum, golden saffron shallots, rocket, freekeh crumb
Honey-glazed ham hock terrine
Piccalilli purée, toasted sourdough, cornichons

MAINS

All served with roast potatoes, parsnips, carrots and Brussels sprouts

Festive walnut and cashew roast, beetroot, butternut, carrot and cranberry roast (vg)
Thyme-infused jus

Hand-carved roasted turkey roulade
Pigs in blankets, roasting juices

Slow-braised beef shin
Winter vegetables, chestnut mushrooms, port wine and redcurrant casserole

DESSERTS

Baileys and white chocolate mousse (v)
Tia Maria syrup, whipped cream, chocolate flake

Dark chocolate, cardamom, Valencian orange brownie (vg)
Caramelised orange, cinnamon soya yoghurt

Selection of British cheeses (v)
Barber's Vintage Cheddar, Oxford Blue, Organic Cotswold Brie, celery, grapes, red onion chutney, crackers (£8 supplement)

Please ask us about the allergens in our food

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.

A discretionary 10% service charge will be added to your bill.



Scan the QR code to view the carbon footprint of your meal. This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish.



William Turner of Oxford (1789-1862),
Christ Church Cathedral from Merton Meadow, Oxford,
1855, watercolour with pen and grey ink