

## STARTERS & LIGHTER CHOICES

Mini pitta bread with feta, olives & cucumber yoghurt v £2.40

Toasted muffin with smoked Scottish salmon  
& a poached egg £5.55

Salad of baby vegetables with beetroot vinaigrette v £2.40

Prawn, avocado & mango salad with sweet chilli dressing £3.90

Goose & potato terrine with plum & pear chutney £3.90

Oxford Blue, apple, fig & frisee salad with walnut dressing v £2.40

Duck spring roll with spring onion salad & hoi sin sauce £3.65

## TRADITIONAL DISH

Deep fried fish with hand cut chips & mushy peas £10.15

## FISH

Grilled fillet of trout with coriander & lemon crust,  
fennel & parsnip purée £10.15

Pan-fried sea bass with garlic mash, peas &  
edamame beans £10.15

Smoked haddock, leek & chive fishcake with butter sauce  
starter £5.10/ main £10.15

## VEGETARIAN

Slow roasted tomato & Applewood smoked cheese tart  
with sweet potato purée & baby spinach v £10.15

Grilled basil polenta with mixed bean casserole **Vegan** £10.15

## MEAT & POULTRY

Char-grilled rump steak with hand cut chips  
& pink peppercorn béarnaise sauce £12.55

Stuffed saddle of rabbit with crisp potatoes & braised shallots,  
sage jus £10.15

## GLUTEN FREE

Rump of lamb with fondant potatoes, watercress mousse  
& wild mushrooms £10.15

## PUDDINGS & CHEESE

Banana tart tatin with banana & walnut ice cream v £2.40

Yoghurt sorbet with blackberry soup & thyme shortbread v £2.40

Poached pear 'Belle Helene' - contains nuts v £2.40

Fresh fruit salad v £2.40

Selection of home-made ice creams & sorbets v £2.40

Choose from a selection of British cheeses £3.75

Why not try with a glass of House of Commons  
Vintage Character port £2.60

## COFFEE & INFUSIONS

Filter coffee £0.80

Coffee & assorted indulgences £1.65

Teas & infusions, from £0.80

English breakfast, earl grey, Darjeeling, camomile, green,  
peppermint or fresh mint

subject to availability

## WINE RECOMMENDATION

Croz Hermitage,  
Domaine Barret, France 2006

Concentrated red and black fruit on the nose.  
Juicy red fruits on the palate, medium weight,  
great acidity to balance and a lingering finish.  
Can be drunk on its own or with red meats  
and chicken. Good with char-grilled meats.

£2.70 125ml glass / £3.90 175ml glass  
£16.00 bottle

## DIETARY INFORMATION

Some of our menu items contain allergens. There is a small risk that traces of these may be found in other products served here. We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

suitable for coeliacs 

healthier choice 

suitable for vegetarians 

suitable for vegans 

We are Coeliac aware and are happy to tailor our menus accordingly. Our staff will supply further details of dish ingredients should you require them.