

LUNCH MENU

S E R V E D 12 NOON TILL 3PM

SANDWICHES – All served with Pierre Koffman Fries

Soup of the Day	9
Fresh Bread, Butter (Ask your server for Allergens) [G, M]	
Tuna Melt served on Panini	15
Tuna, Cheddar, Red Onion, Mixed Baby Leaf [G, M, F, E]	
Cheese and Ham Toastie served on Granary bread	15
Slow Cooked Cotswold Ham, Extra Mature Cheddar [M, G, SD, So]	
Smoked Salmon Sandwich served on Granary bread	16
Chive creme fraiche, Lettuce [G, F, M, So]	
Coronation Chicken served on Focaccia bread	15
Coronation Chicken, Mild Curried Mayo, Raisins, Mixed Baby Leaf, Mango Chutney [G, M, E, So]	
Egg Mayonnaise served on White Bloomer	13
Crushed Free Range Eggs. Mayonnaise, Baby Watercress [G, M, E, So]	

MAINS

Classic Chicken Ceasar Salad	19
Bacon, Anchovies, Parmesan, Baby Gem [G, F, E]	
Maple Poached Pear & Candied Pecan Salad	16
Bitter Leaves, Oxford Blue, Yoghurt and Maple Dressing [M, N]	
Seafood Linguine	18
Prawn, Mussel, Squid, Creamy Sauce [G, F, Cr, Mo, M, E]	
8oz Beef Burger	22
Monterey Jack cheese, Smoked Streaky Bacon, Baby Gem, Tomato, Pickle, Big Mac Sauce, Fries [G, M, E]	
Red Pepper & Quino Superfood Burger	18
Skin on Fries, Cheese, Burger Sauce [Ve, G,]	

SIDE DISHES

All 4

Pierre Koffman Fries

Triple Cooked Chips

Onion Rings

Greens

House Salad [Sd]

All prices include VAT. A discretionary 12.5% service charge will be added to your bill

ALLERGENS

G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide,
[V] Vegetarian, [VE] Vegan, [GF] Gluten Free Ingredients, [*] Can be made Vegetarian