



LUNCH AND EARLY EVENING SET MENU

Tuesday – Thursday
12noon – 2:30pm & 5:00pm – 7:00pm
Friday 12noon – 7:00pm

2 courses 14.95 3 courses 17.95

STARTERS

Homemade Soup of the Day
warm baguette

Sweet onion & Winchester cheddar crostini
toasted sourdough & watercress

Pork belly bites
Crispy pork belly with honey, soy & sesame

Smoked salmon & prawn Verrine
Creme fraiche, lemon, dill & toast

MAIN COURSE

Grilled chicken with tomato, mozzarella & pesto
Served on crushed potatoes with fine beans & roasted peppers

Garlic mushroom & spinach tagliatelle
with white wine, cream & parsley sauce

Smoked haddock
steamed with broccoli, butter beans, scalloped potatoes, garlic & leeks

Steak and frites (€2.00 Supplement)
char-grilled thinly beaten minute steak, mixed leaf salad,
fries and garlic butter (served pink)

DESSERTS

Strawberry, vanilla & white chocolate mousse
chocolate shard, shortbread crumble

Banoffee cheesecake
Banana cheesecake topped with toffee sauce & chocolate soil

Chocolate brownie sundae
Chantilly cream, chocolate brownie pieces, chocolate sauce & vanilla ice cream

Mature Winchester Cheddar
Oxfords house chutney, biscuits (€2 supplement)

Our kitchen and food-handling procedures are designed to help ensure your safety and health. Whilst we carefully segregate ingredients to avoid possibly traces of allergens, we cannot guarantee an allergen-free environment or products. Some of our dishes may contain traces of nuts, gluten or dairy. If you would like further information on dishes then the recipes are available to view. We do not knowingly use genetically modified products. Vat included. Gratuities at your discretion, except for parties of 6 or more where a 12.5% discretionary service charge will be added.