



AUTUMN FEASTING

FOR THE TABLE

Mucky Toast, Maldon Salt 4.5

Blue Monday Gougères 7 v

Smoked Bacon, Onion & Crème Fraiche Tarte Flambee 10

Hung Local Yoghurt - Olive Oil, Various Toasted Seeds & Mark's Sourdough 6 v

SIDES

Rollright Potatoes 7

French Fries 3

Hazelnut Buttered Greens 3

French Peas 4

Roasted Crown Prince Pumpkin 4

FEAST N°1 - 19.50

White Onion & Thyme Soup v

Potted Duck, Spiced Figs, Chipping Norton Sourdough

Truffle Roasted Cauliflower, Salt Baked Beets & Walnuts v

Beef Cheek & Smoked Bacon Pie, Mash & Buttered Greens

Sticky Damson & Ginger Parkin, Honey Ice Cream

Treacle Tart, Orange Curd & Vanilla Mascarpone

SAVOURIES

Homemade Crumpets with
Blue Monday & Truffled Honey 8

Scotch Woodcock 5

FEAST N°2 - 22.50

White Onion & Thyme Soup v

Potted Duck, Spiced Figs, Chipping Norton Sourdough

Whipped Goats Cheese, Walnuts & Waldorfs v

Truffle Roasted Cauliflower, Salt Baked Beets & Walnuts v

Beef Cheek & Smoked Bacon Pie, Mash & Buttered Greens

Chicken & Chorizo Cassoulet

Sticky Damson & Ginger Parkin, Honey Ice Cream

Treacle Tart, Orange Curd & Vanilla Mascarpone

Hedgrov Mess

FEAST N°3 - 32.50

White Onion & Thyme Soup v

Potted Duck, Spiced Figs, Chipping Norton Sourdough

Whipped Goats Cheese, Walnuts & Waldorfs v

Smoked Haddock & Corn Chowder, Black Treacle & Spelt Bread

Truffle Roasted Cauliflower, Salt Baked Beets & Walnuts v

Beef Cheek & Smoked Bacon Pie, Mash & Buttered Greens

Grilled Whole Cornish Plaice, Marsh Samphire, Capers & Buttered Shrimps

Chicken & Chorizo Cassoulet

Sticky Damson & Ginger Parkin, Honey Ice Cream

Treacle Tart, Lemon Curd, Vanilla Mascarpone

Hedgerow Mess

Jaffa Cake Chocolate Pudding with Pistachio Ice Cream & Candied Pistachios



Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill

Allergens? - Please ask your server