

- SNACKS FOR THE TABLE -

CRISPY CORN	8	MARINATED OLIVES	8
SPICED NUTS	8	SALT & PEPPER SQUID	14
CRUSTY BREAD & BUTTER	8	FISH FINGERS & TARTAR	16
		CHICKEN WINGS	16

- STARTERS -

CHICKEN LIVER PÂTÉ	crusty bread & cornichons	16
PRAWN COCKTAIL	king prawns, classic marie rose, celery salad	20
SPLIT PEA & HAM SOUP	pulled ham hock & warm country bread	14
CHARRED ASPARAGUS	soft boiled egg, bearnaise & toast	18
PEAR & STILTON SALAD	colston bassett stilton	18
SEARED HAND DIVED SCALLOPS	roasted cauliflower puree, granny smith apple slaw	26

- MAINS -

OXWELL ANGUS BEEF BURGER	aged cheddar, special sauce, fries	24
FISH & CHIPS	pacific ocean perch, mushy peas & house made tartare sauce, fries	26
BANGERS & MASH	english pork sausage with onion gravy	20
GRILLED CHICKEN CAESAR SALAD	anchovy dressing	26
NIÇOISE SALAD	grilled yellow fin tuna, giant green olives & spanish anchovies	22
WESTHOLME STEAK FRITES	200g full-blood black wagyu rump cap, béarnaise sauce	35
MUSHROOM, LEEK & SPINACH PIE	with aged cheddar	18

- SIDES -

VINE TOMATO SALAD	12
FRIES	8
ONION RINGS	9
SALT & BUTTERED ASPARAGUS	10
HONEY GLAZED CARROTS	14

- PUDDING -

WARM TOFFEE SPONGE	vanilla ice cream	12
LEMON POSSET	home-made short bread	12
SELECTION OF ICE CREAMS		12

