

Everyday

Take away Fish & Chips – 8.95

Wednesday

Inn's Classics – 9.95

Sunday

Traditional Roasts – 14.95

Dining Times

Monday – Sunday
8:00 – 21:00

There may be bones, shot and ingredients that may cause allergies so please ask about any of our dishes before ordering.



I N N
FOR ALL SEASONS

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Autumn

WINTER



I N N
FOR ALL SEASONS

To Share (for two)

Bread basket – 2.95

Marinated olives and crostini - 3.50

Garlic bread – 2.95, **with cheese** – 3.95

Charcuterie board, dried and cured meats with marinated olives, pickled vegetables and crostini – 9.95

Whole baked farmhouse Camembert, chutney, crudités and toasted bread – 12.95

Starter

Soup of the day, with crusty bread – 5.95

Twice baked Stilton soufflé, pickled shallots, rocket leaves dressed with salted walnuts – 7.95

Thai style fishcakes, sweet chilli mayonnaise – 8.95

Gravlax, dill, mustard and lemon - 8.50

Main Course

(All game supplied by the Barrington Estate)

Fillet of wild boar, fondant potato, celeriac mousseline, wild mushrooms, red wine sauce – 23.95

Sweet potato gnocchi style, spinach with smoked salt, sage and pine kernels beurre noisette – 13.50

Red leg partridge crown, dauphinoise potato, seasonal vegetables, ravioli of braised leg, spiced pumpkin purée, blackberry jus – 15.95

English lamb chump, Parisian potatoes, root vegetables, minted lamb consommé, rosemary oil – 14.95

Sunday Lunch

(Sunday from 12:00noon, subject to availability)

28 day aged rib of beef, Yorkshire pudding, roast potatoes, seasonal vegetables – 14.95

Guest roast of the week, roast potatoes, seasonal vegetables – 14.95

Freshly baked baguette, with hot meat from today's roasts, salad garnish and a basket of hand cut chips or a mug of soup – 10.95

Pudding

Crème brûlée, homemade shortbread – 6.50

Chocolate panacotta, apple and cinnamon compote, almond nougatine crumbs - 6.50

Sticky toffee pudding, orange butterscotch sauce, clotted cream – 5.95

Coconut rice pudding, mango coulis and lime sorbet – 6.50

Farmhouse cheese board, pickled vegetables, chutney and selection of biscuits - 8.50 or 11.95 for two

Artisan ice creams and sorbets – 5.95

Grill

(served with field mushrooms, roasted vine tomatoes and hand cut chips along with your choice of green peppercorn sauce, roasted garlic butter or horseradish butter)

10oz rib eye steak, 28 day matured – 23.95

8oz sirloin, 28 day matured – 19.50

Chicken, butterflied chicken breast – 13.95

Inn's Classics

*(Monday – Saturday, 12:00noon-9:00pm
Sunday, 3:00pm-9:00pm)*

Home baked Gloucester ham, two fried free range eggs and hand cut chips – 11.95

Homemade burger, toasted brioche bun, bacon, cheddar cheese, basket of hand cut chips – 12.95

Pie of the day, traditional pastry pie served with seasonal vegetables, hand cut chips – 13.50

Corned beef hash, cheese, vine tomatoes – 11.95

Fish & chips, batter or breadcrumbs, tartar sauce, minted or mushy peas, hand cut chips – 12.95

Every Wednesday

Inn's Classic dishes – 9.95

Side Orders

Mixed seasonal salad – 2.95

Seasonal vegetables – 2.95, **Potatoes** – 2.95

Hand cut chips – 2.95, **Cheesy chips** – 3.95

Cauliflower cheese – 3.50

Sandwiches

*(Monday – Saturday, 11:00am-6:00pm
Sunday, 3:00pm-6:00pm)*

Freshly made sandwiches, on granary or white bloomer bread, with a choice of today's fillings served with a salad garnish and a basket of hand cut chips or a mug of soup – 8.50

Toasted club sandwich, layers of roasted chicken breast, crispy streaky bacon, free range fried egg, tomato and salad with a basket of hand cut chips or a mug of soup – 10.50

Beverages

Filter coffee – 2.75

Cappuccino – 3.50

Small espresso – 2.00, **Large espresso** – 3.00

Latte - 3.50, **Selection of teas** - 2.75

All of our food is freshly prepared and some dishes may take up to 25 minutes to prepare.

Please inform us of any dietary or allergy requirements.