



SPRING MENU

(MONDAY – SUNDAY, 6:00PM – 8:45PM)

TO SHARE (FOR TWO)

HALL'S BAKERY BREAD BASKET 2.95

BELAZU OLIVES & CROSTINI 3.70

GARLIC BREAD 2.95, **WITH CHEESE** 3.95

CHARCUTERIE BOARD

CURED MEATS WITH BELAZU OLIVES, PICKLED
VEGETABLES AND CROSTINI 10.50

WHOLE BAKED CAMEMBERT

CHUTNEY, CRUDITÉS AND TOAST 12.95

STARTER

SOUP OF THE DAY, HALLS BAKERY BREAD 5.95

OXFORD BLUE CHEESE SOUFFLÉ

PICKLED SHALLOTS, PINE NUTS, ROCKET SALAD 7.95

HAM HOCK BONBONS

HOMEMADE PICCALILLI 8.50

CAESAR SALAD

7.50 STARTER, 11.00 MAIN
WITH CHICKEN 9.00 STARTER, 13.50 MAIN

FEUILLETÉ

PUFF PASTRY CASE OF GOAT CHEESE, BEETROOT &
CARAMELISED ONION, ROCKET SALAD 8.50

OYSTER, ASPARAGUS & KING PRAWNS

SAFFRON & LIME MAYONNAISE 9.95

FISH

(PLEASE ASK FOR DETAILS OF OUR FRESH FISH BOARD)

FISH SOUP

CLASSIC FRENCH STYLE SOUP WITH ROUILLE, CROUTONS
AND GRUYÈRE CHEESE 9.50 STARTER OR 13.50 MAIN

THAI CURRY

FISH CURRY OF COCONUT AND LEMONGRASS SAUCE
WITH JASMINE RICE 14.95

ROASTED HAKE LOIN

WITH A "PROVENÇALE CRUST", SMOKED BACON,
MUSHROOMS, SAUTÉED POTATOES, ROCKET SALAD 15.50

MAIN COURSE

8OZ SIRLOIN

28 DAYS MATURED, MUSHROOMS, ROASTED CHERRY
TOMATOES, HAND CUT CHIPS, GREEN PEPPERCORN
SAUCE OR ROASTED GARLIC BUTTER 19.50

TRIO OF LAMB

CHUMP, BREAST ROULADE & CRISPY SWEETBREAD,
MUSHROOM & PORT SAUCE, FONDANT POTATO,
SEASONAL VEGETABLES 17.20

SLOW ROAST SHORT RIB OF BEEF

BABY ONIONS, MUSHROOMS, PANCETTA, SEASONAL
VEGETABLES, HORSERADISH MASH 15.50

SPATCHCOCK POUSSIN

ROASTED WITH BALSAMIC VINEGAR, HONEY, TARRAGON
& SMOKED SEA SALT, HAND CUT CHIPS AND SALAD 14.95

PIE OF THE DAY

TRADITIONAL PASTRY PIE, SEASONAL VEGETABLES,
CHOICE OF POTATOES 13.75

FRESH HERB PANCAKES

ROASTED VEGETABLES, CREAMY CHEDDAR CHEESE
SAUCE, ROCKET SALAD 13.50

COD & CHIPS

BEER BATTERED, TARTAR SAUCE, MINTED PEAS 13.45

PUDDING

CRÈME BRÛLÉE, SHORTBREAD 6.50

TREACLE TART, ADVOCAT CUSTARD & CREAM 6.50

TIRAMISU 6.50

SEASONAL CHEESECAKE 6.50

CHEESE BOARD

CHUTNEY, CHEESE BISCUITS 8.50 OR 11.95 FOR TWO

ARTISAN ICE CREAMS & SORBETS 5.95

SIDE ORDERS

ROCKET & PARMESAN SALAD 2.95, BROCCOLI 2.95, GLAZED BABY CARROTS 2.95, MASH 2.95,

NEW POTATOES 2.95, FONDANT POTATOES 3.45, HAND CUT CHIPS 2.95

ALL OF OUR FOOD IS FRESHLY PREPARED, AND SOME DISHES MAY TAKE UP TO 25 MINUTES TO COOK

THERE MAY BE BONES, SHOT AND INGREDIENTS THAT MAY CAUSE ALLERGIC REACTIONS SO PLEASE ASK BEFORE ORDERING



LUNCH MENU

(MONDAY – SATURDAY, 11:00AM-6:00PM)

TO SHARE (FOR TWO)

HALL'S BAKERY BREAD BASKET 2.95

BELAZU OLIVES & CROSTINI 3.70

GARLIC BREAD 2.95, **WITH CHEESE** 3.95

CHARCUTERIE BOARD

CURED MEATS WITH BELAZU OLIVES, PICKLED
VEGETABLES AND CROSTINI 10.50

WHOLE BAKED CAMEMBERT

CHUTNEY, CRUDITÉS AND TOAST 12.95

SANDWICHES

*(SERVED WITH A BASKET OF HAND CUT CHIPS OR
A MUG OR SOUP)*

FRESHLY MADE SANDWICHES

ON GRANARY OR WHITE BLOOMER BREAD, WITH A
CHOICE OF TODAY'S FILLINGS AND A BASKET OF CHIPS OR
A MUG OR 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 CHIPS OR A MUG OR SOUP 10.50

STARTER

SOUP OF THE DAY, HALLS BAKERY BREAD 5.95

OXFORD BLUE CHEESE SOUFFLÉ

PICKLED SHALLOTS, PINE NUTS, ROCKET SALAD 7.95

HAM HOCK BONBONS

HOMEMADE PICCALILLI 8.50

CAESAR SALAD

7.50 STARTER, 11.00 MAIN
WITH CHICKEN 9.00 STARTER, 13.50 MAIN

FEUILLETÉ

PUFF PASTRY CASE OF GOAT CHEESE, BEETROOT &
CARMELISED ONION, ROCKET SALAD 8.50

OYSTER, ASPARAGUS & KING PRAWNS

SAFFRON & LIME MAYONNAISE 9.95

MAIN COURSE

HAM, EGG & CHIPS

HOME BAKED GLOUCESTER HAM, TWO FRIED FREE RANGE
EGGS AND HAND CUT CHIPS 11.95

HOMEMADE BURGER

BRIOCHE BUN, BACON, CHEDDAR CHEESE, CARMELISED
ONIONS, TOMATO AND CHILLI RELISH, CHIPS 12.95

PIE OF THE DAY

TRADITIONAL PASTRY PIE, SEASONAL VEGETABLES,
CHOICE OF POTATOES 13.75

COD & CHIPS

BEER BATTER, TARTAR SAUCE, MINTED PEAS 13.45

FRESH HERB PANCAKES

ROASTED VEGETABLES, CREAMY CHEDDAR CHEESE
SAUCE, ROCKET SALAD 13.50

SPATCHCOCK POUSSIN

ROASTED WITH BALSAMIC VINEGAR, HONEY, TARRAGON
& SMOKED SEA SALT, HAND CUT CHIPS AND SALAD 14.95

TRIO OF LAMB

CHUMP, BREAST ROULADE & CRISPY SWEETBREAD,
MUSHROOM & PORT SAUCE, FONDANT POTATOES,
SEASONAL VEGETABLES 17.20

8OZ SIRLOIN

28 DAYS MATURED, MUSHROOMS, ROASTED SHERRY
TOMATOES, HAND CUT CHIPS, GREEN PEPPERCORN
SAUCE OR ROASTED GARLIC BUTTER 19.50

PUDDING

CRÈME BRÛLÉE, SHORTBREAD 6.50

TREACLE TART, ADVOCAT CUSTARD & CREAM 6.50

TIRAMISU 6.50

SEASONAL CHEESECAKE 6.50

CHEESE BOARD

CHUTNEY, CHEESE BISCUITS 8.50 OR 11.95 FOR TWO

ARTISAN ICE CREAMS & SORBETS 5.95

SIDE ORDERS

ROCKET & PARMESAN SALAD 2.95, BROCCOLI 2.95, GLAZED BABY CARROTS 2.95, MASH 2.95,
NEW POTATOES 2.95, FONDANT POTATOES 3.45, HAND CUT CHIPS 2.95, CHEESY CHIPS 3.95

ALL OF OUR FOOD IS FRESHLY PREPARED, AND SOME DISHES MAY TAKE UP TO 25 MINUTES TO COOK
THERE MAY BE BONES, SHOT AND INGREDIENTS THAT MAY CAUSE ALLERGIC REACTIONS SO PLEASE ASK BEFORE ORDERING



SUNDAY LUNCH MENU

(SUNDAY, 12:00NOON-6:00PM)

TO SHARE (FOR TWO)

HALL'S BAKERY BREAD BASKET 2.95

BELAZU OLIVES & CROSTINI 3.70

GARLIC BREAD 2.95, **WITH CHEESE** 3.95

CHARCUTERIE BOARD

CURED MEATS WITH BELAZU OLIVES, PICKLED
VEGETABLES AND CROSTINI 10.50

WHOLE BAKED CAMEMBERT

CHUTNEY, CRUDITÉS AND TOAST 12.95

STARTER

SOUP OF THE DAY, HALLS BAKERY BREAD 5.95

OXFORD BLUE CHEESE SOUFFLÉ

PICKLED SHALLOTS, PINE NUTS, ROCKET SALAD 7.95

HAM HOCK BONBONS

HOMEMADE PICCALILLI 8.50

CAESAR SALAD

7.50 STARTER, 11.00 MAIN
WITH CHICKEN 9.00 STARTER, 13.50 MAIN

FEUILLETÉ

PUFF PASTRY CASE OF GOAT CHEESE, BEETROOT &
CARAMELISED ONION, ROCKET SALAD 8.50

OYSTER, ASPARAGUS & KING PRAWNS

SAFFRON & LIME MAYONNAISE 9.95

FISH

FISH SOUP

CLASSIC FRENCH STYLE SOUP WITH ROUILLE, CROUTONS
AND GRUYÈRE CHEESE 9.50 STARTER OR 13.50 MAIN

THAI CURRY

FISH CURRY OF COCONUT AND LEMONGRASS SAUCE
WITH JASMINE RICE 14.95

ROASTED HAKE LOIN

WITH A "PROVENÇALE CRUST", SMOKED BACON,
MUSHROOMS, SAUTÉED POTATOES, ROCKET SALAD 15.50

SUNDAY ROAST

SIRLOIN OF BEEF

28 DAY AGED, YORKSHIRE PUDDING, ROAST POTATOES,
VEGETABLES 14.95

ROAST OF THE WEEK

TRADITIONAL TRIMMINGS, ROAST POTATOES, SEASONAL
VEGETABLES 14.95

FRESHLY BAKED BAGUETTE

HOT MEAT FROM TODAY'S ROASTS, SALAD GARNISH,
BASKET OF HAND CUT CHIPS OR A MUG OF SOUP 10.95

MAIN COURSE

FRESH HERB PANCAKES

ROASTED VEGETABLES, CREAMY CHEDDAR CHEESE
SAUCE, ROCKET SALAD 13.50

SPATCHCOCK POUSSIN

ROASTED WITH BALSAMIC VINEGAR, HONEY, TARRAGON
& SMOKED SEA SALT, HAND CUT CHIPS AND SALAD 14.95

TRIO OF LAMB

CHUMP, BREAST ROULADE & CRISPY SWEETBREAD,
MUSHROOM & PORT SAUCE, FONDANT POTATOES,
SEASONAL VEGETABLES 17.20

PUDDING

CRÈME BRÛLÉE, SHORTBREAD 6.50

TREACLE TART, ADVOCAT CUSTARD & CREAM 6.50

TIRAMISU 6.50

SEASONAL CHEESECAKE 6.50

CHEESE BOARD

CHUTNEY, CHEESE BISCUITS 8.50 OR 11.95 FOR TWO

ARTISAN ICE CREAMS & SORBETS 5.95

SIDE ORDERS

ROCKET & PARMESAN SALAD 2.95, BROCCOLI 2.95, GLAZED BABY CARROTS 2.95, MASH 2.95,
NEW POTATOES 2.95, FONDANT POTATOES 3.45, HAND CUT CHIPS 2.95,

CAULIFLOWER CHEESE WITH MATURE CHEDDAR 3.50

ALL OF OUR FOOD IS FRESHLY PREPARED, AND SOME DISHES MAY TAKE UP TO 25 MINUTES TO COOK
THERE MAY BE BONES, SHOT AND INGREDIENTS THAT MAY CAUSE ALLERGIC REACTIONS SO PLEASE ASK BEFORE ORDERING