

Allergens

Dish	Gluten	Crustaceans	Molluscs	Fish	Peanuts	Lupin	Tree Nuts	Soya	Eggs	Milk	Celery	Mustard	Sesame	Sulphur Dioxide	Unknown Allergens
pipers crisp sweet chilli															
pipers crisp cider vinegar and sea salt										Y					
pipers crisp sea salt															
belazu smoked chilli nut tin															1
belazu harissa nut tin															1
belazu truffle and pecorino nut tin															1
chocolate honey comb petit four															1
Made for drink chorizo															1
Made for drink duck fritons															1
Made for drink salami															1
pipers crisp cheddar and onion										Y					

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pipers crisp chorizo										Y					
pipers crisp jalapeno										Y					
pipers crisp longhorn beef															
pipers crisp wild thyme and rosemary															
Pork , honey and leek sausage roll with farmhouse pickle	Y Unknown								Y	Y		Y		Y	
Scotch egg of the day , farmhouse pickle	Y Whe								Y	Y		Y		Y	
Classic Moules mariniere small , white wine , parsley , cream , Artisan bread roll														Y	2
soup of the day (default) gluten free roll									Y	Y					
boxed baked garlic and rosemary studded camembert , Red onion Marmalade , tearing brioche	Y Unknown							Y	Y	Y				Y	
Chappel and swan Smoked Salmon , Lemon , Pickled shallot, Cornichons, Toasts	Y Whe Rye Bar Oat			Y			Y Haz Wal	Y		Y			Y	Y	
Foie gras presse, sauternes jelly , toasted british walnuts , baby leaves , warm brioche	Y Unknown				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y					1
Grilled asparagus , wild garlic and cannellini houmous , balsamic onions and crushed hazelnuts vg / gf	Y Unknown				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal							Y	
king scallops, pea veloute, pancetta crisp, Truffle oil			Y							Y					

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Signature sharing board , Red pepper and rose harissa houmous , grilled marinated vegetables, stuffed cherry peppers , parma ham , chorizo, aged british cheddar, grilled sour dough	Y Whe Rye Bar Oat						Y Haz Wal	Y		Y			Y		
Warm Table bread , garlic butter , salted butter , balsamic olive oil	Y Whe Rye Bar Oat						Y Alm Haz Pec Pis Wal	Y	Y	Y			Y	Y	
Brakspear beef Burger 2021 !	Y Unknown								Y	Y	Y			Y	
Brakspear wagyu Burger 2021 !	Y Unknown								Y	Y	Y			Y	1
2020 Ale battered sustainable haddock and traditional chips , crushed peas	Y Whe			Y					Y	Y				Y	
8oz Mount grace farm Fillet steak , truffled mash , assiette of baby garden vegetables , port and porcini mushroom sauce							Y Alm Brz Cas Haz Mac Pec Pis Wal			Y	Y			Y	2
add brisket	Y Bar			Y										Y	1
add chicken large															
add swiss cheese															1
Chicken kiev ballontine , parmentier potatoes , tomato and thyme dressing	Y Whe							Y	Y	Y	Y			Y	
Classic Moules mariniere Large , white wine , parsley , cream , Artisan bread roll , fries														Y	2

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floured burger bun	Y Whe Rye Bar Oat							M	M	M			M		
Fresh Lobster and crab risotto, concasse tomato , snipped chives , crème fraiche , lemon acid butter	Y Unknown	Y		Y						Y	Y			Y	
gluten free burger bun									Y						
Grilled and marinated ratatouille vegetables , crumbled feta , baby spinach , smoked tomato , olive oil crostinis														Y	
Herb crusted mount grace lamb ,rump , garden vegetables	Y Whe						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y	Y			Y	
Mount Grace Farm 40 day dry aged 12oz Sirloin steak , traditional cut chip, truffled field mushroom , Peppercorn sauce , Parmesan and rocket salad							Y Alm Brz Cas Haz Mac Pec Pis Wal			Y				Y	2
Mount Grace Farm Chataubriand steak to share , traditional cut chip, truffled field mushroom , Bearnaise sauce , Creamed spinach , Parmesan and rocket salad	Y Whe							Y		Y				Y	
Moving mountains vegan burger, gem lettuce, beef tomato , farmhouse bun , Skin on fries vg	Y Whe Bar Oat				Y		Y Unknown	Y			Y				
Pan fried sea bream , steamed spinach , samphire, new season potatoes, light saffron mussel broth				Y							Y			Y	2
Prawn and chorizo linguine	Y Whe	Y													

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vegan burger - normal garnish	Y Whe Rye Bar Oat				Y		Y Unknown	Y	Y	Y	Y		M	Y	
West coast salad large					Y		Y Alm Brz Cas Haz Mac Pec Pis Wal							Y	1
add Truffle and Parmesan to fries										Y					
Beef Dripping mash							Y Alm Brz Cas Haz Mac Pec Pis Wal			Y	Y			Y	
chunky chips side	Y Unknown														
panache of spring greens , lemon and chilli butter										Y					
rocket , red onion , pecan and quinoa salad , vinaigrette dressing					Y		Y Alm Brz Cas Haz Mac Pec Pis Wal							Y	1
Skin on Fries	Y Unknown														
Smoked Black Angus brisket and red cheddar croquettes , reuben dip	Y Whe Bar			Y				Y	Y	Y	Y			Y	1
2 Scoop Ice Cream	Y Bar						Y Cas	Y	Y	Y				Y	1
3 Scoop Ice Cream	Y Bar						Y Cas	Y	Y	Y				Y	1

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Decadent molten chocolate fondant , clotted cream ice Cream , raspberry crumb (please allow 12-14 minutes cooking time)	Y Whe Bar						Y Cas	Y	Y	Y				Y	
Honeyed buttermilk pannacotta , strawberry coulis , crumbled meringue															1
Mango and peach pavalova , coconut sorbet , praline	Y Bar				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y				Y	
Oxford blue and cotswold brie and wookey hole cheddar , artisan charcoal crackers ,homemade spiced nuts , warm truffle honey	Y Unknown				Y		Y Alm Brz Cas Haz Mac Pec Pis Wal			Y					
Signature summer apple and berry honeycomb crumble to share , vanilla ice cream and baileys custard	Y Whe Rye Bar Oat						Y Alm Brz Cas Haz Mac Pec Pis Wal	Y	Y	Y				Y	
"Avo Toast"	Y Whe Rye Bar Oat						Y Haz Wal	Y	Y	Y			Y	Y	
(Pub Name) Steak and Frites , Native breed 8 oz flat iron steak , skin on seasoned fries , rocket and parmesan salad , garlic butter										Y				Y	
add poached egg									Y					Y	
Chapel and swann Smoked salmon , cucumber and crème fraiche baguette (gf roll Available) Chapel and swann Smoked salmon , cucumber and crème fraiche baguette (gf roll Available)	Y Whe Rye			Y				M		Y					

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Chicken Milanese , rocket and parmesan salad , lemon , garlic mayonaise , skin on fries	Y Whe							Y	Y	Y				Y	
Dry aged Native breed Steak and caramelised onion Baguette , Maldon salted butter , rocket , skin on fries (gf roll available)	Y Whe Rye							M		Y					
English Walnut , Granny smith apple and oxford blue salad , balsamic dressing					Y		Y Alm Brz Cas Haz Mac Pec Pis Wal			Y				Y	
Pea and Asparagus risotto , lemon , white truffle oil	Y Unknown								Y	Y				Y	
Signature baguette club , Mayonaise , grilled chicken , bacon , tomato , lettuce , seasoned skin on fries (gf roll available)	Y Whe Rye							M	Y						
Smoked salmon and truffled scrambled eggs on grilled sour dough , crème fraiche	Y Whe Rye Bar Oat			Y			Y Haz Wal	Y	Y	Y			Y		
Vegan Pea and Asparagus risotto , lemon , white truffle oil	Y Unknown									Y				Y	

* Allergens marked with 'M' may contain that allergen.

■ Yes ■ May Contain

	Allergen
Whe	Wheat

Rye	Rye
Bar	Barley
Oat	Oats
Alm	Almonds
Brz	Brazil Nuts
Cas	Cashew Nuts
Haz	Hazelnuts
Mac	Macedamia Nuts
Pec	Pecan
Pis	Piastachios
Wal	Walnuts