

COCKTAILS

NEGRONI 7.50

Whitley Neill dry gin, Martini Rosso, Campari, orange twist

HERD FIZZ 6.50

Grey Goose Vodka, elderflower liquor, fresh squeezed lime, lime wedges, chilled soda

ROSSINI 5.50

Fresh strawberries, lemon juice, sugar, prosecco

GRAZE

SOUP 5.50

house soup of the day & fresh cut bread

DUCK LIVER PARFAIT 7.50

rosemary Yorkshire pudding

HAM HOCK TERRINE 7.00

pickled vegetables, toasted brioche

OXFORD BLUE CHEESE & CHIVE SOUFFLÉ 7.50

rustic bread

SHELL-ON KING PRAWNS 8.50

chilli, garlic & coriander butter, fresh cut bread

SALMON, PRAWN, LEMON & CHIVE FISH CAKE 8.50

roasted pepper remulade

TEMPURA CALAMARI 6.50

garlic & Cajun mayonnaise

SHARE

BREAD PLANK

home baked fresh bread, olives, olive oil & balsamic vinegar
half 4.00 full 7.50

CHICKEN PLANK

choice of BBQ or chilli & salt spiced chicken wings
half 7.00 full 13.00

PORK PLANK

roasted pork belly, local pork pie, Vicar's game chipolatas, cured ham, chutney, pickles, house slaw
half 9.00 full 17.00

MEZZE PLANK

humus, tzatziki, pita, marinated olives, feta
half 6.00 full 10.00

FIRE

Cooked live in our restaurants' own open fire using locally sourced apple wood & oak.

All of our steaks are matured on the bone for a minimum of 30 days and all animals are naturally fed using the farms' own crops. We are proud to be affiliated with Vicar's game butcher. Our sharing steaks are sold by the weight we have from the farm.

12 oz RIB-EYE 26.50

the steak lovers steak, tender and full bodied classic

7 oz FILLET 28.00

the knockout steak, very tender with little or no fat

T-BONE 38.50

part sirloin part fillet, the original on the bone

8 oz SIRLOIN 21.00

the trendy steak - well marbled with tasty fat

PORTER HOUSE 8.00 per 100g

perfect for 2-3 to share - similar to the t-bone but this one is huge

TOMAHAWK 9.00 per 100g

perfect for 2-3 to share - full rib on the bone
a dramatic steak experience

add 3 sautéed shell-on king prawns with chilli, garlic & coriander butter 5.00

PLEASE SEE OUR SPECIALS BOARD FOR OUR RARE BREEDS & EXOTIC CUTS

All steaks are served with hand-cut chips or garlic & thyme roast potatoes, flat mushroom, balsamic roasted tomato, watercress & a choice of one of our house rubs & sauces.

RUBS

choose your complimentary house rub
blackened Cajun - rosemary & garlic
honey & wholegrain mustard - thyme & balsamic
sea salt & mixed cracked peppercorn

SAUCES

choose your complimentary house sauce
béarnaise - creamed mushrooms with truffle oil
red wine - green peppercorn - bone marrow

KITCHEN

LOBSTER half 19.50 full 39.50

garlic & herb butter, skinny fries, dressed salad

CHICKEN & PANCETTA SALAD 12.50

spring vegetables & a poached egg

VICAR'S GAME ROAST RUMP OF ENGLISH LAMB 17.50

pomme anna, rosemary jus

PAN ROASTED COD LOIN 17.00

Jerusalem couscous, red peppers, white wine foam

SEAFOOD LINGUINE 14.00

cream & garden herb sauce

ROASTED BANHAM FARM CHICKEN half 15.00 full 30.00

house stuffing, slim chips, house slaw and pan juices

GARDEN

RISOTTO 13.50

Croton cheddar, pea & sun blushed tomato, dressed rocket

ELEPHANT GARDEN BURGER 11.50

with portobello mushroom, spinach, halloumi, garlic aioli,
house slaw & spiced slim fires

SALAD 12.50

pear, beetroot & goats cheese mixed leaf

VEGETARIAN FAJITA SKILLET 13.50

with sweet peppers, onions, sour cream, quacamole, salsa
with or without halloumi

SIDES

garlic mashed potatoes
rocket & parmesan salad
chunky rustic onions
cauliflower gratin

hand-cut chunky chips
garlic & thyme roast potatoes
mac & cheese
all 3.50

BUBBLES

Spend over £125 &
enjoy a bottle of
Prosecco
on your next visit.

T&C apply

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients, if you have an allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details. Fish may contain bones.