

Rather than having a “house wine” we have worked with our suppliers to offer a range of grape varieties and styles from around the world and all at the same great price!

Pinot Grigio)	
Light, medium dry with a soft citrus finish)	
Chardonnay,)	
Soft tropical flavours with a hint of oak)	
Sauvignon Blanc,)	
Dry, lively, green apple, melon & citrus)	
Burlesque Zinfandel Rose,)	
Bright with notes of strawberry)	All at just £20 per bottle, or by the glass
Merlot,)	250ml £7
Soft, smooth, plum and berry flavours)	175ml £5.5
Syrah (Shiraz))	125ml £4.5
Spicy black fruits, silky finish)	
Malbec,)	
Hints of plum, berry, vanilla & oak)	
Pinot Noir,)	
Strawberries, cherries, spices and vanilla)	

White Delights & Pink Pleasure

Nikki Tikka Sauvignon Blanc, NZ	25
Zingy lime, lemon & tropical fruit	
Ancorra Charetto Rose	25
Dry and with great redcurrant & plum notes	
Viognier, Tabali Reserva, Chile	27
Lightly aromatic, ripe citrus and baked apple	
Picpoul de Pinet, France	27
Fresh and crisp with gooseberry tones	
Albarinho, Rias Baixas, Spain	29
Rounded minerality, lemon & grapefruit	
Riesling, Rag & Bone, Australia	30
Fresh, apples and pears, clean and crisp	
Gewurtztraminer, Villa Wolf, Germany	35
Aromatic, tropical peach and vanilla	
Chablis, William Fevre, France	35
Nice & dry, mineral and lemon. Top producer	

Fizzy Stuff

Prosecco Extra Dry	25 or 5 per 125ml
Medium dry, soft, fruity, easy to drink	
Moet Et Chandon Brut	45
Rich dry and with brioche notes.	

Red—The Book

Cabaret Frank, Old Vine Cab Franc, USA	25
Smooth & easy, blackberry, plum & cherry	
Primitivo, Desire & Lush, Italy	28
Rich & velvety, plum, cherry & spice	
Cotes du Rhone, M. Chapoutier, France	29
Juicy, powerful and fruity with blackcurrant	
Ch. Tour Bayard Bordeaux 2015	35
Hand sorted grapes. Smooth & powerful	
Marsannay, Louis Latour 2018	38
Fresh juicy pinot noir from a great producer	
Rioja Reserva, Paternina Banda, Spain	30
Full bodied, vanilla, cherries, cloves	
Monthelie, Domain Berthelot, France	49
A top producer. Concentrated berry fruits	
Chateauneuf du Pape, Guigal 2015	65
Turbocharged fruit, herbs & spice. A treat.	



Menu

Welcome back!

Please bear with us whilst both we & you adjust to “the new normal.”

This is a whole new world and an enormous amount of time, effort and money has been spent to make your visit both safe and enjoyable. There are 43 pages of additional government regulations that we now comply with (and exceed!)

Please don’t have a go at my team or beat us up on TripAdvisor if you find fault in this new world. We are doing our very best & I am always ready to listen to ideas of how we can do it better!

Much love and thanks,

Trevor.



To Start;

Fennel, Orange & Olive Salad £7 (v/vg/gf) Also available as a main course £15

Dressed with dill. The best vegan starter I have ever tasted & I’m not a vegan!

Spiced Aubergine Fritter £6 (v/vg/gf)

In a light tempura batter, served with tzatziki.

Oven Baked Figs £8 (g/f)

Parma Ham & Dolcellate. Dressed leaves

Black Pudding, Apple & Milcombe Duck Egg Salad £7

With just a touch of balsamic.

Smoked Salmon £8 (can be g/f)

Served on toasted ciabatta, leaves and a horseradish cream.

Soup £6

Please ask for today’s flavour.

Grilled Halloumi £7 (g/f)

Served on leaves with a lime and caper vinaigrette

To Share; (Minimum 2 people) £8.50 per person

The Deli Board

Pizza & Sarnies

Pizza Margerita—Tomato, Basil & Mozzarella £10 (v/can be g/f)

Pizza Diavola— Spicy chorizo, pepperoni,mozzarella, jalapenos.£11 (can be g/f)

Pizza Caprese— Goat’s cheese, mushrooms, caramelised onion, spinach. £10 (V can be g/f)

Ploughman’s Board. Ham, egg, cheddar, pickles, bread. £11

Club Sandwich. Bacon, chicken, egg, lettuce, tomato & skinny fries. £9

Fish Goujon Sandwich. Cod goujons, lettuce, tomato & skinny fries. £9



ALLERGY INFORMATION

We try, whenever possible, to help with allergies, dietary requirements and “free from” requests. Please make our team aware of any allergies before ordering. If your allergy is severe you need to call us in advance so that we can put in place the special precautions in food handling that you will need. Thanks!

To Feast;

Seared Sea Bass £17 (g/f)

Mixed pepper salsa, crushed new potatoes , lime and herb soured cream

Crusted Salmon £15 (g/f)

Fresh salmon with a sesame crust served with lemon coriander & pea rice and a saffron sauce

Breast of Duck £19

Tea brined overnight then given a soy and honey glaze. Bok Choi, smoked creamed potato. Rich sauce.

Chicken Supreme £15 (can be g/f)

Served with sherry vinegar, shallot and tarragon sauce. Mushroom vol au vent & greens.

The Wellingtons £22

Puff pastry filled with either fillet steak or brie & cranberry (v). Sauteed potatoes, seasonal veggies. Jus.

Calves Liver £18 (g/f)

Creamy mash, crispy bacon, greens & jus

Sirloin or Rib Eye Steak £21 (g/f)

Chargrilled to your taste & served with chunky fries, mushroom & tomato.

Add a peppercorn or blue cheese sauce for £2.

The Best Burger in Banburyshire £14

8oz of the best minced beef chargrilled to perfection, topped with cheddar cheese & served with chunky chips, onion rings & coleslaw. Add bacon for £2. A vegetarian and gluten free option is also available.

Beer Battered Haddock £14

Gluten free batter coating fresh haddock & served with chips, peas & tartare sauce.

South Coast Scampi £14

Served with peas, tartare sauce and chunky chips.

Caesar Salad £16 (v, can be g/f)

With either chicken or grilled halloumi then leaves, anchovies, crouton, egg, Caesar dressing.

Sweet Dreams are.... (all £6)

White Chocolate Cheesecake

Topped with a blackcurrant gel and served with berry compote

Rhubarb Surprise (can be g/f)

Braised rhubarb, vanilla bean ice cream, meringue and ginger croutons.

Dark Chocolate Torte (g/f)

Gooley, chocolatey and wicked. Served with double cream too!

Eton Tidy

Our much prettier version of Eton Mess.

The Cheeseboard

Ask for what we have today plus crackers, celery, apple and grapes

Sticky Toffee Pudding

Served hot with a butterscotch sauce and salted caramel ice cream.

Ice Creams & Sorbets (can be g/f)

Lots of flavours, don’t ask the boss—he never remembers them!

Hot Stuff

Teas of many sorts, coffees of all descriptions, hot chocolate etc. Just ask!

