

Starters

Deep fried squid With rocket, chilli oil and pine nuts	4.95
Pound of fresh mussels Cooked with coconut and Thai green curry	5.75
Sautéed chicken livers Cooked with pancetta and red onion on a baby spinach and rocket salad	6.25
Chicken tikka skewers Spicy yoghurt, coriander dip	5.25
Goats cheese and red onion tartlet (V) With red chard and balsamic	4.95
Spicy duck burrito Scallions, cucumber and hoi sin	5.50
Garlic bread (v) With or without cheese	2.50
Bread and butter	1.50

Salads

Warm duck salad Baby spinach, fresh orange segments, crispy duck, citrus vinaigrette	5.95/10.95
Fried plantain salad Fresh mango, red onion, sweet chilli dressing	4.95/9.75
Classic Caesar salad Shaved parmesan, garlic croutons, marinated anchovies and home made Caesar dressing	4.95 / 7.95
Extras to top off your creation	
Baked Alaskan salmon	add 3.00
Japanese bread crumbed chicken	add 3.00
Garlic African beauty prawns	add 4.55
Char grilled tuna steak	add 4.55

Pasta

Fettuccine with crayfish and rocket Crayfish tails in a lemon pepper sauce with rocket and parmesan	7.95
Spinach and ricotta ravioli (v) Sun dried tomato sauce, olives and broccoli	6.95
Blackened chicken linguini Mushrooms, fresh tomato, spinach, pine nut butter sauce	7.50
Penne Alfredo (v) Parmesan cream sauce, butter, garlic, nutmeg and rocket	6.95

Entrees

Smothered chicken breast Sliced mushrooms, crispy bacon, red onions, Marsala wine on a bed of baby spinach leaves	11.95
Boston fishcake Tomato coulis, roasted corn, mint and pea salsa	10.95
Chipotle and honey glazed salmon Fresh steamed vegetables, mango, avocado and tomato salsa	12.95
Braised Lamb Shank Leek and bacon mash with a three mustard sauce	10.95
Creole Jambalaya Diced chicken, chorizo sausage, shrimps, cooked in Creole seasoning, mixed peppers, onion, tomatoes, served with jasmine rice	10.95

Sandwiches & Burgers

New York steak sandwich Sautéed onion and honey mustard mayo	8.95
Buffalo Mozzarella sandwich (v) Vine tomato, rocket, pesto	6.95
Chicken and guacamole Breast of chicken, spicy avocado, crispy bacon, melted mozzarella	8.25
Cajun cod sandwich Swiss cheese, red onion, lemon mayo on sour dough	7.95
Classic Burger (226g/8oz) Freshly ground rump steak char grilled, fries, old style slaw and pickle	9.95
Double Burger (452g/16oz) Freshly ground rump steak char grilled, fries, old style slaw and pickle	12.25
Black and blue burger (225g/8oz) Cooked in Cajun spice topped with gorgonzola cheese	10.25
Extra burger toppings Swiss cheese, bacon or field mushrooms	95p each
Grilled vegetables and haloumi(v) Peppers, aubergine, courgettes with chipotle and tomato salsa	9.25

Steaks

“...Simply the best steaks in town”

All of our beef is selected from prime Oxfordshire cattle, naturally raised and grazed. It is aged on the bone for maximum flavour and charcoal grilled.

Prime fillet The most tender cut of all, trimmed of all fat, making the fillet lean and tender, the cut of decadence	(226g/8oz) 17.95 (396g/14oz) 22.50
Sirloin steak Traditional cut and full of flavour, perfect for a hot grill	(284g/10oz) 13.75
Rib-Eye steak A fine and well-marbled cut producing the most flavoursome steak	(284g/10oz) 13.95 (396g/14oz) 17.50
T-bone steak Traditional cut and full of flavour, perfect for a hot grill	(510g/18oz) 21.50

All our sandwiches and steaks are served with French fries, sea salted baked potato or mash

Side Order

All at 2.50 French fries, garlic mash, hash browns, tomato, red onion and basil salad, mixed salad, old style slaw, French beans with shallots, onion rings, creamed spinach	
Caesar Salad	3.95

A 12.5% discretionary service charge will be added to your bill.

Some of our dishes may contain nuts. We do not use GM ingredients. Any special dietary requirements, please let us know.