



Lunch Menu

Sandwiches

Peppered Pan-Seared Steak, Red Onion Marmalade, Gherkin & Oxford Blue **13.5**

Oak Smoked Salmon, Pickled Cucumber, Caperberries & Chive Cream Cheese **10.5**

Bacon, Brie & Cranberry Jam **9.5**

Smoked Applewood Cheddar, Plum & Tomato Piccalilli (V)(PBA) **9**

Chickpea, Red Onion & Beetroot (PB) **8.5**

(All Above Sandwiches Served on Ciabatta Rolls, Gluten Free available)

Small Plates

Soup of the Day with Butter & House Bread (V)(PBA)(GFA) **7.5**

Roast Fig, Feta, Cranberry, Pear & Chestnut Salad with Maple & Pomegranate Dressing (V)(PBA)(GF) **small 8.5 /large 16**

Oxford Blue, Chive & Port Cheesecake with Walnuts (V) **8.5**

Maple Smoked Bibury Trout Pate, Cucumber Lemon & Sourdough (GFA) **9.5**

Salt & Pepper Squid with Garlic Aioli (DF) **9**

Pan-Fried Chorizo, Red Wine, Chives & Sourdough (GFA)(DFA) **8.5**

Game Sausage Roll with Plum & Star Anise Chutney **9.5**

To Share

Baked Camembert with Honey, Pecans & Cranberries served with an Apple, Brandy & Raisin Chutney, Mini Gherkins, Pickled Walnuts, Olives and Toasted Sourdough (V)(GFA) **17.5**

Fish Platter – Salt & Pepper Squid, Whitebait, Smoked Bibury Trout Pate, Gin & Tonic Cured Bibury Trout, Mussels Escabeche, Garlic, Chili & Lime Marinated Prawns & Anchovies with Garlic Aioli, Tartare Sauce, Pickled Cucumber, Capers, And Our House Breads **19**

Elliot's Meat Platter – A Trio of Salamis, Chorizo, Chicken Liver Parfait, Venison Carpaccio & Game Sausage Roll, with Parmesan, Smoked Nuts, Jams, Chutneys, Tomatoes, Artichokes, And Our House Breads **22**

Some dishes may contain ingredients that are not listed. Please make your server aware of any allergies and intolerances you may have. As we work in a small close contained environment, we cannot guarantee that foods may be completely allergen free. Although due care is taken during preparation, you still may find small bones.

v- vegetarian gf- gluten free gfa- gluten free available df- dairy free dfa- dairy free available pb- plant based pba- plant based available

Main Plates

Wild Mushroom, Roast Garlic & Black Truffle Risotto (V)(PBA)(GF) **18**

Torbay Sole on the Bone, Parsley & Chive Potatoes with Caper, Samphire & Shallot Butter Sauce (GF)(DFA) **18.5**

6oz Beef Burger, BBQ Brisket, Smoked Cheddar, Baby Gem Lettuce, Gherkin,
Pickled Shallot Mayonnaise in a Toasted Bun with Skinny Fries **18**

Parmesan Crusted Chicken Breast, Chicken Leg Bon-Bon, Fondant Potato, Bacon & Leeks with Red Wine Jus **19**

Local Beer Battered Haddock, Chunky Chips, Mushy Marrowfat Peas, Tartare Sauce, Wedge of Lemon (DF) **18**

Sides

Pickled Fennel, Caper, Red Onion & Lemon Rocket Salad (PB)(GF) **4.5**

Eliot's Dirty Fries – BBQ Brisket, Smoked Cheddar, Jalapenos, Crème Fraiche & Skinny Fries **9.5**

Chunky Chips (PB)(GF) **5**

Skinny Fries (PB)(GF) **5**

Parmesan & Truffle Fries (V)(GF) **7.5**

Really Cheesy Chunky Chips (V)(GF) **7.5**

Parsley & Chive Potatoes (V)(PBA)(GF) **5**

Medley of Seasonal Vegetables(V)(PBA)(GF) **5**

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