



BAR & BRASSERIE

Snacks

Sourdough baguette, Longman's butter (v/vg) 7

Caramelised cauliflower croquetas (v) 12

Smoked leek mayonnaise

OXO charcuterie 15

Pickles

House marinated olives (vg) 6

1/2 dozen Carlingford oysters 26

Pickled shallot, lemon, tabasco

OXO sweet corn fritters 8

Kombu, lime

Starters

OXO Tartare 14

Sriracha dressing, beef fat mayo, artichoke

Potted shrimp & crab crumpet 25

Spiced butter, fennel, apple

Burrata (v) 15

Crispy chilli, caramelised onion

Little gem salad 12

Smoked anchovy dressing, Spenwood cheese

Charred Newlyn sardines 13

Chilli oil, capers

Chilled tomato soup (vg) 10

Pickled melon

Sweet and sour pork ribs 15

Szechuan apple ketchup

Cheltenham beetroot salad (v/vg) 14

Walnut, chicory, pomegranate dressing

Mains

Plant

Cacio e Pepe (v) 20

Add freshly sliced truffle 12

Spiced Hen of the Woods mushroom (vg) 26

Nutbourne tomato dressing

Sea

Flamed mussels 23

Sriracha butter sauce, lemon, parsley

Native lobster linguine 43/80

Shellfish bisque

Line caught hake 26

Tartare beurre blanc

Wester Ross salmon 23

Lemon, olive oil

Land

Fallow Chefs Ultimate Burger 24

Confit bacon, Champagne onions, cheese & pickles

Saddleback/Gloucester old spot pork chop 39

Butcher's sauce

Norfolk black chicken breast 28

Morel and Chardonnay sauce

West country bavette 29

OXO house butter

Highlands fillet steak 42

Peppercorn sauce

Roasted pork knuckle to share 55

Apple sauce

Ribeye steak on the bone to share 12.5/100g

OXO house butter



Sides

Fries, OXO cube seasoning 9

Crispy potatoes, smoked garlic dressing (v) 10

Charred brassicas, salsa macha (v) 9

Tenderstem broccoli, crispy chilli dressing (vg) 10

English butterhead, honey mustard dressing (vg) 8

Please let us know if you have an allergy or intolerance.

A discretionary service charge of 14.5% and £2 to support Street Smart will be added to your bill.