



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

Cacio e Pepe (v) 20

Add freshly sliced truffle 12

Wester Ross salmon 23

Lemon, olive oil

Native lobster linguine 43/80

Shellfish bisque

Flamed mussels 23

Sriracha butter sauce, lemon, parsley

Fallow Chefs Ultimate Burger 24

Confit bacon, Champagne onions, cheese & pickles



SUNDAY ROASTS

All served with Yorkshire pudding, roast potatoes
carrots, greens & gravy

Norfolk black chicken 32

Bread sauce

Highlands rump of beef 34

Horseradish cream

Highlands fillet steak 42

Horseradish cream

Rolled pork belly 30

Apple sauce

Maitake mushroom (v/vg) 30

Mushroom gravy

SIDES

Fries, OXO cube seasoning 9 Smoked cauliflower cheese, spenwood (v) 12 Green beans, mustard (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.