

## ALL DAY DINING MENU

11AM – 6PM

We work closely with our suppliers to source seasonal products, help reduce our carbon footprint, ensure ethical animal treatment, and celebrate the best of British produce. As a kitchen, we are committed to limiting our food waste and, where possible, repurposing surplus ingredients in creative and sustainable ways. Scan the QR code below to find out more about who we work with and what they do.

🌱 Low Carbon Footprint | 🇬🇧 100% British Produce | 🐷 Ethical Animal Treatment

### STARTERS, SHARING OR SNACKS

GORDAL OLIVES (ve)	6.5
SMOKED ALMONDS (ve)	6.5
PADRON PEPPERS (ve) 🌱	9
CRISPY FRIED SPROUTS (v) White miso mayonnaise, toasted hazelnuts	8
FIVE HOUR BRAISED OX CHEEKS 🐷 Wild mushrooms, porcini truffle sauce	18
ROASTED WINTER SQUASH (v) 🌱 Chicory, grated Old Winchester, buckwheat, pomegranate molasses	15
THE OTHER HOUSE CURED SALMON 🐷 Bloody Mary cure, horseradish cream, sorrel	15
BAKED OXFORD ISIS (v) Garlic, rosemary, sourdough toast (add smoked almonds £4)	23

### SANDWICHES

CROQUE MONSIEUR English cheeses, honey roasted Dingley Dell ham, piccalilli	17
VEGAN REUBENS (ve) Roasted aubergine, soy mushrooms, smoked applewood, dill mustard dressing, pickles	17
SEARED BAVETTE CIABATTA Smoked tomatoes, rocket, aioli	18

#### FROM THE DELI

Our selection of freshly sliced charcuterie and cheeses from The Other Kitchen deli. Served with sourdough toasts and pickle.

CHARCUTERIE SELECTION	23
CHEESE SELECTION (v)	24
CHEESE & CHARCUTERIE	25

### MAINS

FREE RANGE CHICKEN SCHNITZEL Celeriac remoulade, watercress	23
NATIVE BREED SEARED BAVETTE (180g) Koffmann fries, bearnaise	26
THICK CUT BACON CHOP Fried egg, Koffmann fries, pineapple salsa	24
HAMPSHIRE CHALK STREAM TROUT 🐷 Wild mushrooms, samphire, onion soubise	25
MUSHROOM & AUBERGINE COTTAGE PIE (ve) 🌱 Puy lentils, porcini, gnocchi, smoked cheddar gratin	20

#### SIDES

WILDFARMED SOURDOUGH (v) Netherend Farm butter	6
KOFFMANN FRIES (ve)	6
TRUFFLE FRIES (v) Black truffle oil, grated Old Winchester	7.5
GREEN LEAF SALAD (ve) Chardonnay & dill vinaigrette	6
SAVOY CABBAGE (ve) 🌱 Chili, almonds	6
BAHARAT SWEET POTATO (ve)	6

### DESSERT

MIXED BERRY CHEESECAKE (v)	9
APPLE CRUMBLE TART (ve) 🇬🇧 Madagascan vanilla gelato	9
HACKNEY GELATO (v) 🇬🇧 A changing selection of flavours Please ask a member of our team for today's flavour	4 per scoop
WORKSHOP COFFEE AFFOGATO	9

#### FIND OUT MORE



ALLERGENS



SUPPLIERS

If you have any dietary requirements, please speak to our team.  
A discretionary service charge of 12.5% will be added to your final bill.  
All prices include VAT.

v - vegetarian | ve - vegan