

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

SANDWICHES

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

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

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

MAINS

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

SIDES

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

DESSERT

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

FIND OUT MORE



ALLERGENS



SUPPLIERS