

**LONDON
CURE SALMON**

- with scrambled eggs 13
- with cucumber and
caviar vinaigrette 13
- with soda bread and butter 12



OYSTERS

- Mersea Rocks
14 (for 6) 26 (for 12)

BITES

- Spiced mixed nuts 5
- Spring garden vegetables
with smoked aubergine 7
- Glazed baby sausages 7
- Crispy haddock smokies 8
- Pork crackling with
apple sauce 6

LOBSTER



- Lobster (half) and chips 25
- Lobster (whole) and chips 45

Seasonal

- Barnsley lamb chop, crushed broad beans,
courgette fritters 21
- Scottish cod, romaine lettuce,
tomatoes and basil 19
- Pea, mint and Bosworth goats cheese tart
and vegetable salad 12

SALADS

- Sutton Hoo chicken salad 12
- Garden vegetables, quail eggs 10
- Isle of Wight tomatoes,
mozzarella, basil 7/10



SIDES

- Oxfordshire leaf salad 5
- Market vegetables 5
- Chips 5

BRIDGE ROLLS

- Egg 3
- Crab 5
- Rare beef 5

TOASTED

- York ham, Mrs Kirkham's
and Montgomery cheddar
on sourdough 9

FROM THE AGA

- Scones with clotted cream 7
- Toasted tea cake 5
- Hot buttered crumpets 5

All served with Rosebud jam

AFTERNOON TEA

- Finger sandwiches,
English cakes and biscuits
Your choice from the Aga 32
- Served with our
2014 2nd Flush Grand Reserve, Darjeeling*

- Champagne afternoon tea 44

Served until 6pm

DESSERT

- Bakewell tart 4
- Yorkshire custard tart 6
- Eccles cake 4
- Peach Melba 6
- Montgomery cheddar
with Eccles cakes 8

A discretionary 12.5% service charge will be added to your bill

If you require any allergen or other dietary information, please speak to your waiter