

Roasted tomato soup, artisanal bread (VG)
Ham hock and parsley terrine, spiced pear chutney, toast 6.50
Goats cheese mousse, roasted beetroot, pickled red onions 6.00 (V)

MAINS

Oxfordshire roast beef, trimmings, Yorkshire, roasties & gravy 14.50
Whole roast chicken to share, seasonal veg, Yorkshire, roasties & gravy 35.00
Sweet potato & kale wellington, seasonal veg, roasties & tomato sauce 12.50 (VG)
Pan fried fillet of hake, chorizo & bean stew, kale 15.00
Chermoula halloumi salad, spelt, sweet potato & wilted green 9.50 (V)

FACTORY BURGERS

All burgers are garnished with salad and served with skin on fries
Beef & Cheese - Dry aged beef topped with melting aged cheddar 14.00
Lady Cluck - Chicken fillet supreme, tomato and garlic mayonnaise 13.50
The Moroccan - Stacked falafel, hummus, carrot and cumin salad 13.50 (VG)
EXTRAS - cheddar, back bacon, blue cheese, fried egg, hummus, halloumi, guacamole 1.50

UPGRADE to loaded or sweet potato fries 2.00

DESSERTS

Blood orange pannacotta, honey granola 6.00
Apple & cinnamon crumble with custard 6.00
Chocolate and walnut brownie with honeycomb ice-cream 6.00
Chocolate & orange tart, raspberry sorbet 6.00 (VG)
Selection of ice creams or sorbet 5.00
Cheese and crackers with Mum's chutney 8.50

SERVICE CHARGE IS NOT INCLUDED EXCEPT FOR PARTIES OF 6 OR MORE

WHEN WE ADD AN OPTIONAL 10%

If you have any allergies, please let us know and we will inform you of their presence in our menus.