

v = vegetarian

g = gluten free

pb = plant based

please also see our GLUTEN FREE & PLANT BASED menus

many dishes can be adapted to suit intolerances – please ask or refer to the ALLERGEN chart

BREAKFAST

Mon-Fri 7.30-10.30, Sat 8-11.30

Toasts & preserves	£4
Fresh fruit salad, acacia honey, vanilla & lime syrup v pb	£6
Greek yoghurt, summer berry compot, granola v	£7
French toast with maple cured bacon	£10
Smoked salmon & scrambled eggs	£11
Full English	£12.50

KIDS

2 courses with ice cream £9.50

Fish & chips Burger & chips Cheese & tomato pizza v

STARTERS

Roast red pepper, chickpea & basil dip with lemon & tahini, pitta crisps v pb	£7.50
Gruyère & confit garlic roasted asparagus, poached duck egg g v	£8.50
Salmon ceviche, pink grapefruit, coriander & lime dressing g	£8.50
Sticky char siu ribs, spring onion & chili (starter / main with fries)	£8.50/17
Spicy beef tacos, habanero salsa, avocado sour cream	£9
Lymington crab mayonnaise, brown bread & butter	£9.50
Keralan spiced prawns with coconut oil & mustard seed, cucumber & mint yoghurt g	£11

PIZZA

Take away £1 discount

Vegan pizzas available

Tomato, fior di latte, basil v	£12.50
Kalamata olive, sweet onion, wild garlic pesto v	£13.50
Green chili chicken, banana, coriander	£14.50
Truffle salami, red onion, rocket	£14.50
*Pizza "Tom Wright" – prosciutto, black pudding, quails' eggs	£15
Extras – Kalamata olives, sweet onion, honey roast mushroom, prosciutto, rocket	£1

*Winner, Royal Oak Schools Pizza Challenge 2020 – Tom Wright, Pangbourne College

£1 for every pizza sold donated to a school project of winner's choice

FEAST

Host your own dinner in one of our private rooms

Minimum 10 people, 5 days' notice required

Whole roast suckling pig, crab apple sauce £28

Whole fore rib of beef, Yorkshire pudding £28

AFTERNOON TEA

1 days' notice required

Fruit scones, clotted cream, organic jams,

cakes, afternoon pastries & fancies £14.50

MAINS

Green wheat freekeh with roast squash, pine nuts, pomegranate & mint, citrus dressing g v pb £17
add chicken £3

Pappardelle with spinach, Kalamata olives & harissa, preserved lemon yoghurt v £17.50

"Ramsbury gold" battered fish & chips, tartar sauce, crushed peas £18

Crispy chicken schnitzel, fries, salsa verde £18.50

Crab, prawn & chorizo gratin, blackened corn & coriander salsa, pickled cucumber salad g £20

ROASTS & GRILLS

Chargrilled 8oz beef burger, melted Monterey Jack, house pickles, fries £15

add honey cured bacon £1 ~ add grilled pineapple £1 ~ add honey roast Portobello mushroom £1

Rotisserie honey & mustard chicken, watercress, fries £18.50

Grilled Tomahawk pork cutlet, smoked Alsace bacon, choucroute g £19

Miso grilled cod, soba noodles, edamame, pak choi, asparagus, sesame ponzu £23

12 hr slow roast shoulder of lamb, garlic & rosemary potatoes, roast courgettes (30 mins) g £50 for 2

STEAKS

220g flat iron £20

320g prime rib on the bone £29.50

500g Chateaubriand £60 for 2

with chips & watercress sauces - peppercorn, garlic butter, Béarnaise £1.25

SIDES

Roast squash with pine nuts & preserved lemon yoghurt ~ lemon roast courgettes

Pickled cucumber salad ~ honey roast portobello mushrooms ~ tomato & basil salad

Garlic & rosemary potatoes ~ mixed leaf salad ~ chips/fries

all at £3.50

PUDDINGS

Homemade chocolate truffles £5

Eton mess, sumac roasted strawberries £7.50

Vanilla panna cotta, rhubarb & ginger compote £7.50

Yuzu daiquiri cheesecake, white chocolate, hazelnut & sea salt praline £7.50

Warm chocolate & Nutella brownie, vanilla ice cream £7.50

Cheese board, quince, crackers £10

ICE CREAMS & SUNDAES

Affogato – vanilla ice cream, shot of espresso £4.75

XO Affogato – vanilla ice cream, shot of Pedro Ximenez sherry £6.75

Banoffee & chocolate sundae, salted caramel ice cream, Chantilly, hot fudge sauce £9

Black forest trifle, chocolate sponge, Morello cherries, raspberry & vanilla ice cream £9

KITCHEN

Breakfast Mon - Fri 7.30-10.30, Sat 8-11.30

Lunch Mon - Fri 12-2.30, Sat/Sun 12-3

Dinner Mon - Sat 6-9.30, Sun 6-9

An optional 10% service charge will be added to all bills. This goes directly to all kitchen & bar staff via a troncscheme. Please ask if you would like this removed & suggest ways we could improve – thank you