

ON THE BAR

AMSTEL 4.1%	4.80	MALLETS CIDER 4.3%	4.40	OAKHILL INN 4.5%	4.60
BIRRA MORETTI 4.6%	5.50	INCH'S CIDER 4.5%	4.70	GUEST ALE	4.60
BRIXTON IPA 4.0%	5.30	GUINNESS 4.5%	5.50	ESPRESSO MARTINI	10



SOMETHING TO SHARE?

SHARING BOARD: SELECTION OF CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL'S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL 18

GARLIC AND ROSEMARY CAMEMBERT: CHUTNEY, LIEVETO ARTISAN BREAD, APPLE, CELERY 17

GRAZING TRIO 3 SMALL PLATES 18

CHARCUTERIE BOARD FOR ONE: CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, FUSSEL'S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL, BREAD

CRISPY CHILLI SQUID: PAPRIKA, CHIMICHURRI GRILLED LIME

PARMESAN FRIES

SELECTION OF LOCAL CHEESES: CRACKERS, CHUTNEY, APPLE AND CELERY

CHEESE AND GARLIC BREAD: GARLIC AND PARSLEY BUTTER, MOZZARELLA

ROCKET SALAD: PARMESAN SHAVINGS, BALSAMIC GLAZE

SOUP OF THE DAY: GRANARY BLOOMER

THE MAIN EVENT

FLAT IRON STEAK, TRIPLE COOKED CHIPS, SLOW ROASTED TOMATO, FIELD MUSHROOM, ONION RING 23

"OAKHILL ALE" BATTERED FISH, TRIPLE COOKED CHIPS, BASHED PEAS, TARTARE SAUCE, LEMON 18

BEEF BURGER: MONTEREY JACK CHEESE, BACON, LETTUCE, TOMATO, MUSTARD MAYO, FRIES 17

PIE OF THE DAY, CREAMY MASH, SEASONAL VEGETABLES, GRAVY 18

CRISPY CHICKEN BURGER: BBQ SAUCE, LETTUCE, BACON, MONTEREY JACK CHEESE, FRIES 16

GARDEN VEGETABLE FALAFEL BURGER: LETTUCE, TOMATO, THAI SWEET CHILLI, FRIES 15

ROASTED BUTTERNUT SQUASH WITH GOATS CHEESE
CARROT PURÉE, SWEET POTATO, TOASTED SEEDS, SAGE CRUMB, ROSEMARY CREAM, WILD MUSHROOM 17

A BIT ON THE SIDE?

ONION RINGS 5

SEASONAL GREENS 5

PEPPER SAUCE 4

STILTON SAUCE 4

LIEVETO BAKERY BREAD, OIL 5

SOMETHING SWEET?

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM 8

S'MORES COOKIE DOUGH, HAZELNUT CHOCOLATE, BAILEY'S WHIPPED CREAM, TOASTED MARSHMALLOW, DIGESTIVE CRUMB 8

APPLE AND MIXED BERRY COBBLER, CRÈME ANGLAISE 8

SELECTION OF LOCAL CHEESES, CRACKERS, CHUTNEY, APPLE, CELERY 10

AFFOGATTO: VANILLA BEAN OR SALTED CARAMEL ICE CREAM, DOUBLE ESPRESSO 4

STONEBAKED PIZZAS

TRADITIONAL MARGHERITA	12
MUSHROOM, GARLIC BUTTER, PARMESAN, ROCKET	14
NDUJA, CHORIZO, BLACK OLIVES, ROCKET	15
ANCHOVIES, CAPERS, CHILLI, BUFFALO MOZZARELLA	15

ALLERGIES

IF YOU HAVE A FOOD INTOLERANCE OR ALLERGY PLEASE INFORM A MEMBER OF STAFF. WE WILL DO EVERYTHING POSSIBLE TO ACCOMMODATE FOOD INTOLERANCE AND ALLERGY BUT CANNOT GUARANTEE OUR FOOD TO BE COMPLETELY ALLERGEN FREE

SERVICE CHARGE

WE HOPE YOU HAVE ENJOYED YOUR VISIT WITH US. WE FEEL SERVICE CHARGE SHOULD BE A DISCRETIONARY OPTION FOR OUR CUSTOMERS TO REWARD OUR HARD WORKING TEAM. PLEASE LET US KNOW IF YOU WOULD LIKE US TO ADD IT TO YOUR BILL.