

NIBBLES

Smoked paprika hummus and flatbread (vg) 692 kcal	5.50
Sourdough , extra virgin olive oil, balsamic (vg) 344 kcal	5.50
Nocellara olives (vg) 163 kcal	6.75
Tomato and smoked paprika picos (vg) 135 kcal	4.60

APERITIF

Blueberry bellini	12.50
Bottega Poeti Prosecco Brut DOC, blueberry purée	
Fig and rosemary spritz	12.50
Aperol, Bottega Poeti Prosecco Brut DOC, fig, fresh rosemary, soda	

AFTERNOON TEA

Add a glass of 2019 Preamble No.2	32.50
Hundred Hills, Oxford, England	14.00

SANDWICHES

Cucumber, cream cheese, fig jam, spinach bread (vg) 180 kcal	
Pulled ham hock, honey, Dijon mustard, malted bread 176 kcal	
Hot smoked salmon and dill tart, crème fraîche 182 kcal	
Whipped feta with British labneh, parsley and shallot salsa, pomegranate molasses, croustade (v) 38 kcal	

SCONES

Sultana scones with English clotted cream and Tiptree strawberry jam (v) 798 kcal	
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SWEETS

Dark chocolate and chilli tart, dried raspberries, gold dust (vg) 168 kcal	
Ravani semolina syrup cake, orange zest, toasted coconut (v) 145 kcal	
Artisan macaroon (v) 68 kcal	
Pistachio, cashew and walnut baklavas (vg) 198 kcal	

Vegan afternoon tea available

CREAM TEA

Sultana scones with English clotted cream, Tiptree strawberry jam and your choice of tea or coffee (v) 751 kcal	12.50
Afternoon tea is served 11:30–16:30 Cream tea is served 15:00–16:30	

STARTERS

Soup of the day , sourdough bread (vg)	9.00
Chestnut and shiitake mushrooms (vg)	10.50
Cooked with lemon zest, thyme, maple syrup and chilli flakes, served with smoked paprika hummus, dill and flatbread 314 kcal	
Goat's cheese roasted butternut squash and sage tart (v)	11.50
Roasted butternut squash, maple-dressed radicchio salad, toasted pumpkin seeds 515 kcal	
Honey-glazed ham hock terrine	11.00
Pickled heritage carrot ribbons, cornichons, parsley and shallot salsa, toasted sourdough croûtes 272 kcal	
Garides saganaki	11.50
Tiger prawns baked in a rich tomato sauce with sweet peppers, crumbled feta 175 kcal	
Recommended with a glass of Moderne Allegorie, Sterea, Greece	

MAINS

Slow-cooked lamb shoulder	26.00
Tomato, allspice and cinnamon broth, orzo pasta, Kalamata olives, whipped feta with British labneh, fresh parsley 891 kcal	
Recommended with a glass of Moderne Allegorie, Peloponnese, Greece	
Bourdetto	24.50
Cod fillet braised in spiced red pepper and tomato stew, capers, roast baby potatoes, dill and cayenne pepper, Greek yoghurt 383 kcal	
Recommended with a glass of Moderne Allegorie, Sterea, Greece	
Cottage pie	22.00
Slow-cooked beef in a rich sauce, topped with Barber's Cheddar and chive mash, roasted heritage carrots 837 kcal	
Handmade pumpkin and sage tortelloni (v)	24.00
Butternut squash purée, wilted spinach, burnt butter sauce, sage crisp 521 kcal	
Hearty mixed bean and seasonal root vegetable casserole (vg)	20.00
Slowly simmered and served with a creamy extra virgin olive oil mash 495 kcal	
Chicory radicchio salad (v)	20.00
Crumbled Oxford Blue cheese, pear salad, maple dressing, caramelised walnuts 559 kcal	

WEEKDAY SET MENU

Two-course meal	27.00	Three-course meal	33.00
Add a glass of 2019 Preamble No.2			14.00
Hundred Hills, Oxford, England			

STARTERS

Soup of the day , sourdough bread (vg)	
Goat's cheese roasted butternut squash and sage tart (v)	
Roasted butternut squash, maple-dressed radicchio salad, toasted pumpkin seeds 515 kcal	

MAINS

Bourdetto	
Cod fillet braised in spiced red pepper and tomato stew, capers, roast baby potatoes, dill and cayenne pepper, Greek yoghurt 383 kcal	
Recommended with a glass of Moderne Allegorie, Sterea, Greece	

Hearty mixed bean and seasonal root vegetable casserole (vg)

Slowly simmered and served with a creamy extra virgin olive oil mash 495 kcal

DESSERTS

Dark chocolate and chilli ganache tart (vg)	
Whipped vegan cream, dried raspberry 460 kcal	
Pistachio, cashew and walnut baklavas (v)	
Cinnamon Greek yoghurt 419 kcal vegan option available	

SIDES

Fries (vg) 234 kcal	5.50
Mixed salad , house dressing (vg) 42 kcal	5.50
Roast heritage carrots (vg) 74 kcal	5.50
Roast baby potatoes , dill, cayenne pepper (vg) 299 kcal	5.00

Please ask us about the allergens in our food

(v) vegetarian | (vg) vegan
We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000 kcal a day.

A discretionary 10% service charge will be added to your bill.



Scan the QR code to view the carbon footprint of your meal. This menu has a labelling system that shows the amount of carbon and water emissions produced by each dish.



William Turner of Oxford (1789-1862),
Christ Church Cathedral from Merton Meadow, Oxford,
1855, watercolour with pen and grey ink