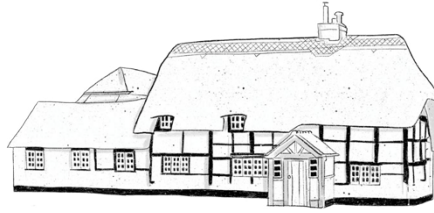


W I N T E R



bottle & glass INN

— S N A C K S —

B&G soda bread, burnt onion butter **3**
Beetroot **hummus**, crackers (*vg*) **4**
Scotch egg of the day with burnt apple puree **8**

Smoked **mackerel** pate, crackers **5**
Ham hock **croquettes** with wholegrain mustard mayo **7.5**
Cauliflower cheese **croquettes** with truffle mayo **6**

— S T A R T E R S —

Soup of the day with soda bread **7**
Prawn cocktail with soda bread **9.50**
Phillimore estate game **terrine** with apple chutney & rye and sunflower bread **8.5**
Loch Duart **oak smoked salmon** with pickled cucumbers **11**
Poached pear & walnut **salad** with Balsamic glaze **7**

— M A I N S —

Baked **salmon** with pesto risotto and pickled fennel **18**
Loddon beer battered **haddock** with mushy peas, tartar sauce & chips **18.5**
Braised **ox cheek**, mashed potato, red cabbage & red wine sauce **18**
Roasted pave of Phillimore estate **fallow deer** with Hasselback potato, kale & bacon **21**
Lentil & **sweet potato pie** with buttered kale **16**

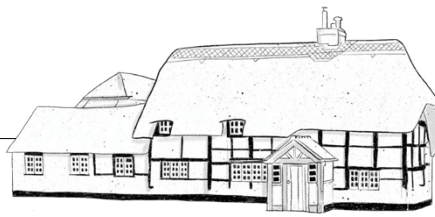
— S T E A K S —

35-day aged Hereford beef from Casey Fields Farm
Flat iron 21 | Sirloin 35 | Ribeye 38 | Cote du boeuf for two 80
Served with chips & leaf salad

Sauces 2
Peppercorn | Chimichurri | Red Wine

— S I D E S 5 —

Fat **chips** | Skinny **fries** | Buttered **kale** | Garden **salad** | Creamed **kale & bacon**



White

	125ml	175ml	250ml
Pasos da la Capula, Viura, Spain	4.5	6.3	9
Pinot Grigio, Prima Alta, Veneto, Italy	5.5	7.5	11
Lua Nova, Vinho Verde, Portugal <i>Vegan</i>	5.5	7.5	11
Isabel Estate Sauvignon Blanc, Marlborough, New Zealand	8	11.50	16
Mâcon-Villages, Florières, Burgundy, France	9	12.5	18

Red

	125ml	175ml	250ml
Pasos da la Capula, Tempranillo, Spain	4.5	6.3	9
Chateau Mazetier, Bordeaux Rouge, France	6	8.5	12
Passitivo, Primitivo Appassimento, Puglia, Italy	7	10	14
Fleurie Vieilles Vignes, Domaine de Gry-Sablon, Beaujolais, France	7.5	10.5	15
Azabache Reserva, Rioja, Spain	7.5	10.5	15
Luigi Bosca Malbec DOC, Mendoza, Argentina	7.5	10.5	15

Rosé

	125ml	175ml	250ml
Les Turitelles d'Altugnac Origines, Languedoc, France	5.5	7.5	11
Mirabeau X, Cote de Provence, France	6.5	9.5	13

Bubbles

Vaporetto Prosecco, Veneto, Italy, NV	6.5	-	-
Bergère Champagne, Epernay, France. NV	13	-	-
Kingwood Cuvee Brut, Henley-on-Thames, 2018	13	-	-

~Please ask us about our selection of Coravin wines~

Beer

	Pint	330ml
Estrella Damm, Barcelona, Spain 4.6%		6.0
Rebellion Lager, Marlow, 4.4%	6.8	
Rebellion Hazy Pale, Pale Ale 4.5%	6.5	
Guinness, Dublin 4.1%	6.7	
Rebellion IPA, Marlow 3.7%	5.2	
Hocus Pocus, Loddon, Binfield Heath 4.6%	5.5	
Detour Golden Ale, Yattendon 4.1%	6.5	

Cider

Kicking Goat Cider, 4.5%	6.1	
Bumblebee Craft Cider, 4.5% (500ml)	6.5	

No or Low

Lucky Saint, alcohol free lager 0.5%		330ml	4.5
Doombar 0%	6.7 (500ml bottle)		

Gin

	25ml	50ml
Hendricks Gin, Scotland	4.5	9
Martin Millers, Iceland	5	10
The Henley Gin, London dry, Henley	5	10
The Henley Gin Orange & rhubarb, Henley	5.5	11
The Henley Oriental spiced, Henley	5.5	11
B&G Coppid blend, Binfield Heath	5.5	11
Sipsmith London Dry, London	5	10
Aviation Gin, America	6	12
Silverback Old Tom, Basingstoke	6	12
Monkey 47, Germany	8.5	17

No or Low

Seedlip Garden 108	5	10
Seedlip Aromatic Spiced 94	5	10

Soft drinks

Coke / Diet Coke / Zero	3.7/3.5/3.5
Sprite	3.7
Appletiser	3.7
Fentimans Ginger Beer	4.0
Frobisher's Orange & Passionfruit / Apple & Raspberry/ Apple & Mango	3.7
Apple Juice / Orange Juice / Pineapple Juice	
Tomato Juice/ Cranberry Juice	3
Elderflower spritz	4
Fever Tree; Ginger Ale/ Tonic/ Slim Tonic	
Elderflower Tonic / Mediterranean Tonic	
Lemon Tonic/ Soda Water/ Lemonade	2.8

Please be aware some of our dishes may contain allergens. Please let us know of any dietary requirements before ordering.

A discretionary 12.5% service charge will be applied to your bill.