STARTERS

Olives (V) (GF) | 6

Warm Rustic Bread (V) Balsamic and Olive Oil, garlic butter. | 8

Pork Scotch Egg Roasted fennel brown sauce, mixed leaf salad. | 9

Roasted Parsnip and Cumin Soup (V) (G) Toasted bread | 8

Camembert Sharer (G) Roasted garlic and rosemary, Pistachio, Harbury honey, Rustic baguette | 16

Bloody Mary Prawn Cocktail (G) Croutes. | 11.5

Ham Hock Terrine English mustard, pickled shallots, dill gherkin, croutons, toasted focaccia | 11

Mushroom & Potato Croquette (V) Truffle mayonnaise, dressed rocket | 9

Smoked Mackerel Pate (G) Melba toast | 9

MAINS

Sausage & Mash (G) (VOA) Braised red cabbage, red wine gravy. |18.5, Small portion | 16

Pie of the Day (G) (VOA) Mash, seasonal vegetables & gravy on the side. (Ask for today's choice) | 19.5

Seas Trout Fillet (G) Parsley cream, herb crumb, new potatoes, green beans | 23

Fish & Chips (G) Crispy golden beer-battered fish, chunky chips, mushy peas, tartar sauce. |19.5, Small portion | 16

Roasted Chicken Supreme (GF) Herb new potatoes, roasted baby carrots, basil pesto & candied hazelnuts. | 21

Vegetable Panang Curry (VOA) Mixed peppers, green beans, red onion, coconut rice, coriander. | 18

Rump Steak (G) 8oz Aubrey Allen 35-day dry aged rump cap steak, chunky chips, roast tomato & rocket. | 29
Add Peppercorn Sauce or Garlic & Herb Butter. | 2

Ribeye Steak (G) 9oz Aubrey Allen 35-day dry aged ribeye steak, chunky chips, roast tomato & rocket. | 36
Add Peppercorn Sauce or Garlic & Herb Butter. | 2

Beef Burger (G) Aubrey Allen dry aged, smashed patty, fried onion and bacon, cheese, lettuce, tomato, gherkin, sesame seed toasted bun, burger sauce & fries. |17, Add an extra patty | 2.5

Chicken Burger(G) Grilled Cajun chicken breast, toasted sesame bun, peri-peri mayonnaise, cheese, baby gem, gherkins & fries. |16 Add extra chicken | 18.5

Mushroom Burger (G) (VOA) Fried Hen of The Woods Mushroom, Toasted sesame bun, peri-peri mayonnaise, baby gem, gherkins & fries. | 17, Add cheese | 2

SIDES

Fries or Chunky Chips (V) | 6

Cheesy Fries (V) Mature British Cheddar. | 8

Seasonal Vegetables (V) Buttered. | 6

Olives (V) (GF) | 6

(V)– Vegetarian, (GF) Gluten free, (G) Modified gluten free, (VOA) Vegan option available.
Please inform a member of staff of any food allergies or special dietary requirements. As our food is prepared in a small kitchen where allergens are present, therefore we cannot guarantee complete separation.

SANDWICHES Served Monday to Saturday 12-3pm

All served with mixed leaf salad, add Fries or Chunky Chips | 3

Fish Finger lettuce, pickled red onions, tartar sauce on ciabatta. | 12

Aubrey Allen Beef fried onions, British cheddar, horseradish on ciabatta. | 14

Chedder & Caramelised Onion Chutney (V) on ciabatta. | 10 Add Gammon | 2

Turkey, Stuffing and Cranberry (G) on ciabatta, jug of gravy | 14

DESSERTS

Sticky Toffee Pudding (G) toffee sauce, ice cream or custard | 9.5

Eton Mess (V) Crushed meringue, forest berry compote & vanilla Chantilly cream. | 9.5

Great Western Crumble (V) (GF) Ice cream or custard. | 9.5

Chocolate Brownie (V) (GF) Indulgent chocolate brownie with vanilla ice cream. | 9.5

Ice Cream (V) (VOA) Vanilla, Strawberry, Chocolate. | 2.5 per scoop

Sorbet (V) (G) Lemon or raspberry. | 2.5 per scoop

Aubrey Allen British Cheese Board Crackers, chutney, grapes & celery. | 9.5 Individual | 15 Sharer

DESSERT WINE (125ml)

2023 Sauternes "Les Garonnelles" Lucien Lurton, France | 12

2022 Signature Late Harvest Malbec Susana Balbo, Argentina. | 13

NV Entice Hattingley Valley, England. | 14.5

PORT (50ml)

2017 LBV Port Quinta do Crasto, Portugal. | 3.8

NV Tawny Port 10 Year Old, Quinta do Crasto, Portugal. | 5.5

LIQUEUR COFFEE

Combustion Coffee with your choice of liqueur, finished with double cream, decaf coffee available

Irish Coffee Jameson Irish whiskey, brown sugar & cream. | 8.5

Baileys Coffee Baileys Irish Cream. | 8.5

French Coffee Courvoisier Brandy, brown sugar & cream. | 8.5

Italian Coffee Amaretto, Brown sugar & cream. | 8.5

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Calypso Coffee Tia Maria, dark rum, brown sugar & cream. | 8.5

Our Story

We are Dillyn, Shane and Siobhan, three people from very different backgrounds who shared a common belief: that a great pub should be more than just a place to eat and drink. It should be a place where people feel at home, where friendships are formed, and where every guest is welcomed like an old friend.

This pub is more than a business to us. It is the result of passion, hard work, and a shared commitment to creating somewhere special for our community. From the food we serve to the atmosphere we cultivate, every decision has been made with our guests in mind.

We believe that the best memories are often made around a table, over a great meal, a perfectly poured drink, and good company. We are incredibly proud of what we have built, and even more excited to share it with everyone who walks through our doors.

Welcome to our pub. We look forward to becoming part of your story too..

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