



CANAPÉS

SPRING / SUMMER

WARM

- Cornflake and prawn cracker coated prawn, coriander emulsion
- Dukkah coated chicken, feta, pickled cucumber
- Pickled radish, chargrilled octopus, lemon shallot preserve and chive (GF, DF)
- Root vegetable falafel, shallot puree (VG, GF)
- Saffron arancini, harissa mayonnaise (V) (vga, gfa)
- Carrot bhaji, coriander emulsion (VG, GF)
- Spiced crab and pickled ginger cake, lime yoghurt (gfa)

COLD

- Tuna nori tartare roll, wasabi kewpie mayonnaise, puffed seaweed (GF, DF)
- Asparagus and preserved lemon gougère (V)
- Szechuan coated beef carpaccio, romesco ketchup (GF, DF)
- Curried Cotswold crunch, red pepper reduction, feta dressed shallot (V)
- Smoked salmon blini, yuzu gel, puffed rice
- Rare roast lamb, tapioca, green olive tapenade (GF, DF)
- Beetroot fondant, pickled fennel, chilli jam (VG, GF)

AUTUMN / WINTER

WARM

- Piccolo roasted baby glazed parsnip, apple gel, pickled shallot (VG, GF)
- Celeriac and potato rösti, black garlic emulsion, chive stick (VG, GF)
- Roasted venison and mustard cube, pickled blackberry gel (GF, DF)
- Crispy colcannon cake, feta mousse, honey (V) (vga, gfa)
- Wild mushroom arancini, Cotswold blue cheese mousse (V) (vga, gfa)
- Rosemary infused prawn, preserved lemon and herb emulsion (GF, DF)
- Braised five spice pork belly, pickled ginger and plum purée (GF, DF)

COLD

- Cotswold biscuit, brie mousse, pickled shallot (V)
- Handpicked crab tart, grapefruit gel, chive (gfa)
- Spiced zesty cauliflower tart, almond and parsley salsa verde (VG) (gfa)
- Confit smoked chicken, tarragon and onion purée, crostini (gfa)
- Pumpkin and hazelnut gougère (V)
- Confit shallot and seasonal medley of vegetable tart, tofu hummus (VG, GF)
- Pressed ham hock, parsley emulsion, crispy onion (DF) (gfa)

DESSERTS

- Crispy vanilla rice pudding, almond and desiccated coconut crumb (gfa)
- Braised pineapple, maple, candied pecan crumb (GF)
- Brown butter and almond cake, citrus mascarpone
- Coconut and mango tart, lime gel (VG)
- Chocolate fudge brownie, citrus mascarpone
- Mixed flavour macarons (V, GF)
- Hazelnut choux, brown sugar craquelin (V)
- Lemon posset, mixed fruit, shortbread crumble (V) (gfa)

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OXFORD *fine* DINING



COTSWOLD FINE DINING



SPRING

STARTERS

- Slow cooked salmon, braised saffron fennel, tomato hollandaise, chive (GF)
- Chargrilled octopus, chorizo mayonnaise, salsa verde dressed kohlrabi
- Crispy smoked ham hock, tarragon bearnaise, charred baby leek (GFA)
- Sun dried tomato and cheese soufflé, hazelnut and chervil sauce, pickled fennel (V)
- Red onion tart tatin, sun dried tomato and cream cheese mousse (VG) (gfa)
- Chargrilled purple sprouting broccoli, feta and almond dressing, spring onion (V, GF) (vga)

MAINS

- Slow braised lamb shoulder, herb creamy mash, red wine sauce (GF)
- Charred pave of beef, parmesan crusted black garlic dauphinoise, red wine jus (GF)
- Teriyaki glazed bream, crushed new potatoes, mango beurre blanc, horseradish
- Peppered watercress risotto, crispy bocconcini, pickled shallot (V) (gfa)
- Fish Wellington, sorrel and scallop mousse, crisp fennel and potato slice, caviar split beurre blanc **£4.00
- Spring vegetable spiced lattice Wellington, Cotswold gold mash, chimichurri (V) (vga, gfa)

Each main course dish within our seasonal menus are thoughtfully paired with vegetables that are at their peak at that time of year, sourced from trusted local suppliers.

DESSERTS

- Pisco sour style tart, lime jelly, custard, fluffy Italian meringue
- Banana parfait, candied banana skin, tangy passion fruit gel (GF)
- Kiwi and white chocolate brûlée, mint ice cream (GF)
- Lemongrass posset, miso caramel, shortbread crumb
- Poached rhubarb frangipane tart, stem ginger and vanilla ice cream
- Double baked dark chocolate soufflé, raspberry ripple crème fraiche

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



THE FINE COLLECTION

SUMMER

STARTERS

Summer carrot and asparagus terrine, macerated fennel and yellow courgette slaw, chive emulsion (V, GF) (VGA)

Soused torched mackerel, roasted beetroot, crispy goats cheese (gfa)

Classic beef tartare, caramelised onion purée, crispy brick pastry (DF)

Burrata, confit cherry tomato and artichoke salsa, pine nut and focaccia crumb (V)

Handpicked crab, citrus crème fraîche, wasabi and cucumber jelly, radish (GF)

Confit chicken terrine, preserved lemon and chive, tarragon purée (GF, DF)

MAINS

Mediterranean style lamb Wellington, lamb boulangère potatoes, pickled cucumber raita, jus **£5.00

Aromatic mascarpone risotto, marinated cherry tomato, olive (V, GF) (vga)

24 hr braised beef, horseradish mash, tarragon emulsion, crispy carrots, red wine jus (GF)

Cotswold chicken supreme, shallot and potato pressing, garlic and lemon herb crumb (GF)

Crusted roasted aubergine, coriander emulsion, olive oil mash, crispy feta cheese, pomegranate salsa (VG, GF)

Summer vegetable ricotta and olive lattice, crispy rösti, green peppercorn cream sauce (V)

Torched cod, wild sorrel and Avruga caviar beurre blanc, olive oil mash (GF)

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DESSERTS

Lime coconut cheesecake, cardamom mango jelly (VG) (gfa)

Vanilla panna cotta, macerated strawberry, meringue (GF) (vga)

Warmed dark chocolate and fudge brownie, crème fraîche

Sticky date and apple pudding, toffee sauce, clotted vanilla ice cream

Raspberry and strawberry pavlova, vanilla bean cream (GF) (vga)

Chocolate ganache, feuilletine, poached cherry, pistachio tuile

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



SPRING / SUMMER VEGAN MENU

STARTERS

- Chargrilled asparagus, preserved lemon and confit shallot dressed tomato, feta (VG, GF)
- Cajun spiced roasted aubergine, preserved lemon and mint yoghurt, chive emulsion (VG, GF)
- Pea and mint arancini, vegan feta purée, preserved lemon and shallot dressing (VG) (gfa)
- Marinated seed heritage tomato, olive tapenade and basil pesto, savoury pancake (VG)
- OFD seasonal salad, balsamic dressing, Robuchon herbs (VG, GF)
- Curried potato cake, caramelised carrot purée, pickled fennel (VG) (GFA)

MAINS

- Crispy stuffed courgette flower, romesco almond sauce, potato pressing (VG)
- Tomato and red pepper gnocchi, basil pesto, pickled red onion, pine nuts (VG)
- Marinated hasselback of summer squash, courgette and basil purée, crisp rösti, pico de gallo (VG, GF)
- Mixed summer vegetable Wellington, caramelised fennel purée, Cotswold gold mash (VG) (gfa)
- Vegetable polenta pressing, asparagus purée, ratatouille (VG, GF)
- Miso and gochujang roasted aubergine, spring onion Cotswold gold mash, coriander salsa (VG)

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DESSERTS

- Gooseberry and rhubarb frangipane tart, vegan ice cream (VG)
- Dark chocolate mousse, passionfruit gel, chocolate soil (VG, GF)
- Pineapple tarte tatin, pink peppercorn caramel, mango sorbet (VG) (gfa)
- Mixed berry Eton mess, vanilla cream (VG, GF)
- Coconut panna cotta, lime gel, marinated strawberries (VG, GF)
- Lemon and Biscoff cheesecake, raspberry purée (VG) (gfa)

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



AUTUMN

STARTERS

- Confit guinea fowl and chestnut stuffing open ravioli, roasted chicken sauce, crisp kale
Pan seared scallop, wild mushroom, watercress purée, pancetta (GF)
- Smoked leek and prawn ballotine, roasted garlic mayonnaise, furikake powder (GF, DF)
- Coloured beetroot terrine, vegan feta mousse, verjus gel, crispy puffed rice (VG, GF)
- Roasted Jerusalem artichoke panna cotta, pickled dice pear and celery salad, hazelnut crumb (VG, GF)
- Chilli and pickled ginger crab cake, macerated courgette ribbons, brown crab mayonnaise, chive

MAINS

- Baked purple potato pressing, butternut and hazelnut parmesan purée,
porcini mushroom cream sauce, chive (V, GF) (vga)
- Pan roasted duck, garlic buttery mash, pickled blackberry and port jus (GF)
- 24hr braised beef, crispy quinoa and leek, creamed mash, Pommery mustard jus (GF)
- Torched sea bream, roasted celeriac purée, crispy rösti, herb fish velouté (gfa)
- Roast guinea fowl, mustard and wild mushroom pomme dauphine,
caramelised leek and tarragon infused jus
- Charred lamb rump, butternut and saffron pressing, chive emulsion, jus (GF, DF)

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DESSERTS

- Chocolate and fudge lava cake, whipped crème fraîche
- Calvados poached apple, treacle scented sponge, caramelised puff pastry, sticky toffee miso sauce
- Red wine poached pear, almond and meringue crumb, vanilla mascarpone (GF) (vga)
- Citrus macerated blackberries, chocolate brownie, vanilla mascarpone cream (vga, gfa)
- Toasted pecan and digestive base, treacle and ricotta baked cheesecake, raspberry gel (gfa)
- Roasted pumpkin custard tart, toasted hazelnut ice cream

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



WINTER

STARTERS

- Mixed smoked fish and clam chowder, charred corn and smoked bacon powder
- Wild mushroom and lemon celeriac cannelloni, onion velouté (VG, GF)
- Chestnut and button mushroom soufflé, leek fondue, Camembert crust (V)
- Parsnip panna cotta, Jerusalem artichoke purée, dressed celery root tops (VG, GF)
- Smoked duck carpaccio, torched beetroot, crushed hazelnut dressing (GF, DF)
- Cured salmon, cauliflower purée, napa cabbage, furikake and crispy caper

MAINS

- Celeriac and potato dauphinoise pithivier, wilted creamed watercress (V) (vga)
- Winter squash pressing, roasted artichoke purée, Cotswold mash, parsley gremolata (VG, GF)
- Venison loin Wellington, potato purée, pickled blackberry and shallot jus**£4.00
- 24hr braised beef, colcannon mash, parsnip crisps, red wine jus (GF)
- Marinated chargrilled rib eye of pork, olive oil mash, spiced pork glaze
- Grilled hake, chorizo and white onion caramelised mash, chimichurri (DF)

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DESSERTS

- Mincemeat and all butter honey cake tart, citrus orange caramel glaze
- Dark chocolate glazed pistachio bar, caramelised clementine gel
- Apple pressing tart, blackcurrant sorbet (DF) (gfa)
- Condensed ripple caramel cheesecake, stem ginger and digestive, grapefruit purée
- Sticky date and toffee pudding, cinnamon and orange spiced sauce (vga, gfa)
- Panettone and fudge bread and butter pudding, crème anglaise

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



AUTUMN / WINTER VEGAN MENU

STARTERS

- Tempura enoki mushroom, seaweed powder, sriracha glaze, black garlic (VG) (gfa)
- Beetroot panna cotta, dill and toasted walnut cream cheese, celery (VG, GF)
- Spiced carrot soup, onion bhaji (VG) (gfa)
- Caramelised squash and chestnut cannelloni, watercress espuma (VG, GF)
- Slow roasted button mushroom pâté, tarragon herb cream cheese, toasted onion bread (VG)
- Roasted heritage carrot tartar, caper and shallot, kohlrabi (VG, GF)

MAINS

- Chestnut and tahini portobello mushroom Kiev, garlic and coriander emulsion (VG, GF)
- Cajun spiced Romanesco cauliflower, sesame crispy coated vegan feta, saffron poached fondant (VG)
- Jerusalem artichoke risotto, baby charred leek (VG, GF)
- Braised hispi cabbage, creamed celeriac, pickled baby heritage carrots, gremolata, crispy onion (VG)
- Beetroot and caraway Wellington, Cotswold mash (VG) (gfa)
- Piccolo baby parsnip tarte tatin, roasted shallot and date purée, Cotswold mash, chimichurri (VG) (gfa)

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DESSERTS

- Poached kumquat and vanilla cheesecake (VG)
- Vanilla and cinnamon spiced poached pear, chestnut mousse, crisp almond (VG, GF)
- Date and treacle sponge pudding, malt spiced sticky sauce, raspberry (VG) (gfa)
- Caramelised apple tarte tatin, blackberry sorbet (VG) (gfa)
- Silken Basque cheesecake, stem ginger and cranberry compote (VG)
- Dark chocolate brownie, nut praline, vanilla ice cream (VG, GF)

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



CONSCIOUS COLLECTION

With every dish you enjoy, we give back, a portion of proceeds supports Project Seagrass. Seagrass meadows are vital marine habitats that support thousands of species and play a key role in coastal health. They provide food and income for millions, support major fisheries, and shelter marine life like fish, crabs, and shrimp. Seagrasses also clean coastal waters, produce oxygen, and store significant amounts of carbon, helping combat climate change.

CANAPÉS

- Sweet potato falafel, herb emulsion (GF)
- Carrot fondant, roasted root vegetable purée, crispy shallot (VG)
- Mixed vegetable quiche, tomato and pepper reduction (V)
- Onion bhaji, spiced emulsion (VG, GF)
- Glastonbury twanger mature cheddar croquettes (V, GF)
- Potato rösti, pickled turnip (VG, GF)

STARTERS

- Smoked salmon mousse and cream cheese tart, dill emulsion
- Millets Farm seasonal salad, lemon dressing, crisp brassicas (VG, GF)
- Slow cooked Bibury trout, leek fondue, chimichurri (GF)
- Driftwood cheese mousse tart, roasted balsamic fig, chive (V)
- Scorched soused mackerel, marinated beetroot, dill emulsion (GF, DF)
- Caramelised onion tarte tatin, cheddar mascarpone (V)

MAINS

- Smoked leek and button mushroom duxelles Wellington, roasted root vegetable purée (V)
- Cotswold seared chicken, mustard pomme dauphine, crunchy seed, red wine jus
- Pan seared duck, celeriac chou croute, blackberry sauce (GF)
- Blackened marinated coley, Cotswold oil mash, butter sauce (GF)
- Confit duck legs, preserved lemon and red cabbage, rösti, jus (GF, DF)
- Carrot and blue cheese pithivier, root vegetable pressing, herb and pumpkin salsa (V)

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DESSERTS - SPRING/SUMMER

- Apple and rhubarb crumble, blackcurrant sorbet (vga, gfa)
- Macerated strawberry and shortbread sandwich, vanilla cream, lemon gel, strawberry gel
- Rosemary scented cheesecake, citrus curd, candied fruit (vga, gfa)
- Caramelised Cotswold honey panna cotta, poached rhubarb

DESSERTS - AUTUM/WINTER

- Caramelised brioche, malt ice cream
- Apple tart, blackcurrant ripple ice cream (vga, gfa)
- Macerated fruit compote mousse, crisp apple (GF, DF)
- Toffee caramelised pear cake, citrus crème fraiche (gfa)

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



BOWL FOOD

COLD

- Smoked salmon mousse, pickled shallot and beetroot, pumpernickel croutons
 - Vegetable terrine, sunflower seed pesto (VG, GF)
- Marinated burrata, confit tomato and artichoke salsa, focaccia croutons (V)
 - Spiced chicken terrine, charred corn salsa, tarragon emulsion (GF, DF)
 - Soused torched mackerel, crème fraiche, dill oil (GF)
 - Harissa spiced aubergine, coriander mayonnaise, crisp tortilla (VG)
- Charred seasonal salad, gochujang and sesame puree, lemongrass and coconut soil (VG) (gfa)
 - Variety poke bowl, wild black rice, pickled vegetables, soft egg (V) (vga, gfa)

HOT

- Mediterranean yoghurt baked lamb shoulder, pickled fennel, spiced chilli salsa (GF) (vga)
 - Seasonal squash and chestnut cannelloni, watercress espuma (VG, GF)
- Tomato and red pepper gnocchi, pine nut and driftwood cheese, pickled red onion (V) (gfa)
 - Roasted wild mushroom, rösti, black garlic and parsley sauce (VG, GF)
 - Cajun roasted pressed pork, quince gel, beetroot crisps (GF)
 - Braised ox cheek, herb mash, crispy onion, red wine jus
 - Crispy duck leg ballotine, braised red cabbage, orange spiced jus (GF, DF)
- Baked purple potato pressing, roasted butternut and parmesan, crushed hazelnuts, parsley gremolata (V, GF)
 - Pressed ham hock, bearnaise, Charred spring onion (GF)
 - Double spiced chicken thigh, ranch, pineapple spiced salsa
- Slow cooked Bibury trout, cauliflower puree, napa cabbage, furikake and caper (GF, DF)

DESSERTS

- Lime and coconut cheesecake, mango and cardamom jelly (VG) (gfa)
 - Sticky date pudding, scented sticky sauce (vga, gfa)
 - Seasonal berry pavlova, vanilla cream (GF) (vga)
- Banana parfait, candied banana skin, tangy passionfruit gel
 - White chocolate mousse, lime curd, apple (GF)
 - Stem ginger and Oreo torte, crème fraiche
 - Classic boozy tiramisu, sabayon cream
 - Calvados poached apple, treacle sponge, toffee miso sauce

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OXFORD *fine* DINING



COTSWOLD FINE DINING



SHARING

MAINS

- Pork and onion sage roll, chimichurri, crispy onion crust (DF)
- Preserved lemon and green chilli marinated chicken crown (GF)
- 24 hour braised short rib, gremolata dressed apple and fennel slaw (DF) **£2.00
- Braised lamb leg roll, pistachio crust, lamb stock reduction (gfa)
 - Salmon Wellington, dill velouté
- Barbecued cabbage, whipped tofu, sriracha and black garlic glaze (VG, GF)
 - Braised lamb belly pressing, rosemary jus (GF, DF)
- Tandoori yoghurt baked cauliflower, chilli crumb, pickled fennel (V) (vga)

Served to the table with your choice of:

Roasted potatoes, buttered new potatoes, creamy mash or spice braised ricee

Along with your choice of:

Mixed seasonal vegetable bowl or choice of 2 salad bowls from our cold fork buffet menu

And

Rustic bread with butter, balsamic and oil or savoury monkey bread with pesto

DESSERTS

Please choose one of the following:

- Sharing style pavlova, seasonal fruit, seasonal curd, vanilla cream (GF) (vga)
- Cheese platter, Peter's yard crackers, chutney (V) (vga)
 - Dark chocolate ganache and cherry gateau
- Paris Brest, hazelnut and vanilla cream, raspberry
- Chocolate mousse, roasted red wine reduced plums, nibbed almonds (GF) (vga)
 - Seasonal trifle, vanilla mascarpone

Freshly brewed coffee, tea, fruit infusions & petit fours

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OXFORD *fine* DINING



COTSWOLD FINE DINING



COLD FORK BUFFET

Please choose 4 meat/fish and 2 vegetarian options

- Harissa marinated chicken skewers, toasted fennel and yoghurt herb dressing (GF)
- Slow cooked sea trout, leek emulsion, onion ash (GF, DF)
- Treacle and clove glazed ham, mustard seeds (GF, DF)
- Onion and fennel pakora, mint and coriander sauce (VG, GF)
- Mixed charcuterie platter, cornichon and sundried tomatoes (DF)
- Seasonal anti pasti vegetarian board (VG, GF)
- Rare roast beef, horseradish crème fraiche, watercress (GF)
- Mozzarella, burrata, sun dried tomato and artichoke salad, pickled chilli dressing (GF)
- Mixed vegetable quiche tart, sunflower seed pesto (V) (VGA, GFA)
- Crispy coated feta cheese, spiced honey, black garlic mayonnaise, rocket (V, GF)
- Handpicked crab, savoury scone, macerated fennel, chilli

Served with freshly cut rustic breads

Please choose 4 from the following salad options:

- Smashed cucumber and red onion salad, marinated feta, lemon dressing (V, GF)
- Seasonal green herb vegetable salad, Robuchon herb (VG, GF)
- Summer roasted carrot and chickpea salad, dukkah and herb salsa (GF, DF)
- Classic Caesar salad, sourdough croutons, parmesan shards (V)
- Roasted beetroot and apple salad, balsamic dressing (VG, GF)
- Mediterranean orzo pasta salad, pesto (V)
- Kale and quinoa salad, lemon and mustard dressing (VG, GF)
- Asian rice noodle salad, mixed vegetable, chilli dressing (VG, GF)
- OFD seasonal local salad (VG, GF)
- Smoked almond and feta couscous salad (V)
- Roasted courgette and artichoke salad, lemon and Rosemary dressing (VG, GF)
- Heritage tomato salad, caper and olive dressing (VG, GF)
- Waldorf salad (V, GF)
- Mixed herb pearl barley salad, pomegranate and pistachio (VG)
- New potato salad, chive and spring onion crème fraiche (V, GF)

Please select 2 options from our buffet desserts menu

Freshly brewed coffee, tea, fruit infusions

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OXFORD *fine* DINING



COTSWOLD FINE DINING



HOT FORK BUFFET

Please choose 2 meat/fish and 1 vegetarian options

- Jerk marinated chicken, mint and coriander dressing (GF, DF)
 - Breaded chicken Kiev, anchovy and caper sauce
- Chargrilled tuna, soy and pickled ginger marinade (GF, DF)
- Feather blade of beef braised steaks, roasted vegetable stew, parsley gremolata (GFA)
- Torched sea bass, Mediterranean style tomato sauce, olive tapenade (GF, DF)
- Smoked cheddar macaroni cheese, pickled red onion, crispy onion (V)
- Cajun pork steaks, pineapple and charred corn salsa (GF, DF)
- Lemongrass and ginger Thai green prawn curry (GFA)
- 8 hour braised lamb tagine, coriander puree (GF)
- Crispy aubergine and satay peanut crust, coconut milk and chilli lime sauce (VG, GF)
- Smoked tofu and vegetable tagine, herb gremolata (VG, GF)
- Classic fish and leek pie, tarragon and herb potato cheese crust (GF)

Served with

- Freshly cut rustic breads
- Roasted baby new potatoes, steamed rice or bulgur wheat
- Pomegranate and herb couscous

and a choice of

- Mixed leaf salad or seasonal mixed roasted root vegetables

Please select 2 options from our buffet desserts menu

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OXFORD *fine* DINING



COTSWOLD FINE DINING



BUFFET DESSERTS

- Salted caramel brownie (V) (vga, gfa)
- Chargrilled pineapple and basil lemon curd tarts (VG) (gfa)
- Spiced carrot cake, vanilla and cream cheese frosting (V)
- Toasted pecan and vanilla baked cheesecake (V)
- Chocolate torte, chai tea vanilla diplomat (V)
- Biscoff coated cheesecake logs (V)
- Seasonal fruit mini pavlova, vanilla cream (GF) (vga)
- Mini flapjack, white chocolate (V)
- Grapefruit curd and vanilla Italian meringue, crispy oats (vga, gfa)
- Poached cherry and almond frangipane, citrus crème fraiche (V)
- Glazed lemon meringue pie (VG, GF)
- Vegan chocolate mousse, roasted plum and spiced port reduction (VG)

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COTSWOLD FINE DINING



FINGER BUFFET

Cajun marinated chicken skewers, coriander mayonnaise (GF, DF)

Onion bhaji, chilli honey (V, GF)

Local vegetable quiche, pine nut pesto (V) (vga, gfa)

Roasted chorizo and red onion sausage roll

Bloody Mary spiced cocktail prawn, savoury herb scone, cream cheese

Baby vegetable crudité, roasted pepper hummus (VG, GF)

Handpicked crab croquettes, romesco sauce (gfa)

Salt cod croquettes, saffron aioli (gfa)

Charcuterie sticks

Mini pork pie, pickled vegetables

Savoury almond shortbread sandwich, Driftwood goats cheese mousse, beetroot ketchup (V)

Smoked salmon croissant, pickled cucumber, dill crème fraiche

Hand sliced pastrami and gherkin rocket wrap

Sweetcorn fritter, ranch (GF)

Roasted beetroot, vegan feta mousse, toasted pumpkin seeds crumb (VG, GF)

Smoked mackerel rilette, pickled fennel, focaccia open sandwich

Sweet potato falafel, guacamole, pickled red onion (VG) (gfa)

Harissa and feta baked filo, black garlic emulsion (V)

Asian inspired crispy chicken, siracha mayonnaise

Smoked duck and spiced plum profiterole, parmesan craquelin

DESSERTS

Salted caramel brownie (vga, gfa)

Chargrilled pineapple and basil lemon curd tarts (VG) (gfa)

Spiced carrot cake, vanilla and cream cheese frosting

Toasted pecan and vanilla baked cheesecake

Chocolate torte, chai tea vanilla diplomat

Biscoff coated cheesecake logs

Seasonal fruit mini pavlova, vanilla cream (GF) (vga)

Mini flapjack, white chocolate

Poached cherry and almond frangipane, citrus crème fraiche

Glazed lemon meringue pie (VG, GF)

GF - Gluten Free · DF - Dairy Free · V - Vegetarian · VG - Vegan · gfa - Gluten Free Available · vga - Vegan Available



OXFORD *fine* DINING



COTSWOLD FINE DINING



BBQ

35 day dry aged burgers, burger baps, burger sauce (GFA)
Homemade pork and apple sage burger, pickled kohlrabi
Thyme and garlic marinated minute steak (GF, DF) **£1.00
Mediterranean marinated halloumi and vegetable skewers (V, GF)
Prawn skewers, lemongrass and ginger marinade (GFA)
Quorn sausages, hot dog bun (VG)
Local Oxford sausages, hot dog bun
Salmon parcel, roasted garlic and citrus herb butter (GF)
Lamb koftas, raita
Grilled cauliflower, dukkha spice, pickled vegetables (VG, GF)
Curried chicken breast, coconut yoghurt dressing (GF, DF)
Moroccan spiced fish skewers (GF, DF)
BBQ chicken buffalo wings, ranch dressing (GF)
Citrus chipotle marinated tofu steak (VG, GF)
Jerk pork belly, spring onion and coriander dressing (GF)

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OXFORD *fine*DINING



COTSWOLD FINE DINING



EVENING FOOD

Cured meat and cheese grazing table (gfa)e

£675 - 50 guests £895 - 75 guests £995 - 100 guests

(Caters for the maximum stated number of guests)

Antipasti grazing table (V) (VGA)

£575 - 50 guests £795 - 75 guests £915 - 100 guests

(Caters for the maximum stated number of guests)

Smoked salmon and caramelised leek croque monsieur, sourdough **£5.95**

Saffron and cayenne spiced pepper arancini, saffron aioli (V) (gfa) **£4.95**

Local Oxford sausages, floured bap (gfa) **£4.75**

Smoked back bacon bap (gfa) **£4.75**

Chorizo and harissa spiced sausage roll **£4.75**

Braised beef and celeriac remoulade bap, chilli salsa (gfa) **£5.25**

Crispy coated feta cheese, spiced honey, black garlic mayonnaise, rocket (V, GF) **£4.00**

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OXFORD *fine* DINING



COTSWOLD FINE DINING



FANCY SNACKS

Traditional pub pork scratchings (GF, DF)

Mixed marinated olives (VG, GF)

Hand cooked fine crisps (VG, GF)

Vegetable crisps (VG, GF)

Honey and sea salt roasted cashew nuts (VG, GF)

Curried popcorn (VG, GF)

Mini chilli fire crackers (VG)

Smoked almonds (VG, GF)

Chimichurri marinated artichoke hearts (VG, GF)

All our fancy snacks are served in large sharing bowls or platters

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OXFORD *fine* DINING



COTSWOLD FINE DINING