



DINNER

STARTERS

Farmhouse Country Soup, artisan seeded roll, salted butter - please see our daily chef's specials (V, NG) 6.50

Spiced Chickpea & Sweet Potato Cakes, sweetcorn & shallot salsa, cornichons (V, VG) 8.25

Crispy Salt & Pepper Fried Squid, Asian inspired sesame, pepper salad, sweet chilli & lime dipping sauce 8.95

Braised Beef Shin & Oxcheek Gratin, capers, cornichons, shallots, gruyere crouton 9.95

Handcut Halloumi Chips, jalapeño ketchup (V) 7.50

Rosemary & Garlic Studded Baked Camembert to Share, red onion marmalade, warm tearing brioche 16.95

Signature Sharing Board, red pepper & rose harissa houmous, grilled marinated vegetables, stuffed cherry peppers, parma ham, chorizo, aged British cheddar, grilled sourdough 18.95

MAINS

Mount Grace Farm 35 Day Dry-Aged 12oz Sirloin Steak, traditional cut chips, truffled field mushroom, peppercorn sauce, parmesan & rocket salad 28.95

8oz Mount Grace Farm Fillet Steak, truffled mash, assiette of baby garden vegetables, port & porcini mushroom sauce 28.95

Free-Range Chicken Fillet, stuffed with portobello mushroom & gruyere, spinach, apricot & pine nut couscous, red wine jus 17.95

Roasted Cod Supreme, mussels, chives, chilli, gnocchi, winter tomato & merlot sauce 20.50

King Prawn & Chorizo Linguine, chilli, lemon, garlic, olive oil, coriander 16.95

Butternut Squash & Lentil Wellington, garlic & herb new potatoes, grilled broccoli (V, VG) 15.25

Brakspear Oxford Gold & Venison Pie, caramelised honey and thyme carrots, grilled broccoli, spring onion mash 17.95

Oxford Gold Ale Battered Sustainable Haddock & Traditional Chips, crushed peas, homemade tartare sauce, lemon 16.50

BURGERS

Gluten-free buns available, add bacon 1.00, add cheese 1.00, add truffled mushroom 1.50

Dry Aged Double Rib Cap Burger, gem lettuce, beef tomato, Brakspear butter beer onions, farmhouse bun, skin-on seasoned fries 15.25

Great British 100% Wagyu Burger, gem lettuce, beef tomato, Brakspear butter beer onions, farmhouse bun, skin-on seasoned fries 17.95

Moving Mountains Vegan Burger (V, VG) 14.95

Served with gem lettuce, beef tomato, red onions, farmhouse bun, skin-on seasoned fries

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances. Even if you are a regular guest please inform us, as our ingredients and recipes can change. We produce our food in kitchens where allergens are handled, therefore we cannot guarantee any item is allergen-free. V - vegetarian, VG - vegan, NG - Non-gluten-containing ingredients.

SIDES

Traditional Cut Chips (V, NG) 4.00
Add truffle & parmesan 1.50

Skin-On Seasoned Fries (V, NG) 4.00
Add truffle & parmesan 1.50

Steamed Broccoli, crushed chilli, toasted pine nuts 5.50

Brakspear Beer-Battered Homestyle Onion Rings 4.00
Add crispy bacon & cheese drip 1.75

Rocket, Red Onion, Parmesan Salad, vinaigrette dressing (V, NG) 4.50

DESSERTS

Marbled Chocolate Mousse, chocolate chip shortbread, milk ice cream 8.25

Sticky Toffee Pudding, glazed bananas, butterscotch sauce, Brakspear beer ice cream 7.95

Clementine, Cranberry & Coconut Cream Tart, nut crust, Grand Marnier syrup (V, VG, NG) 7.50

Winter Apple Crumble to Share, honeycomb top, vanilla seed ice cream, Baileys custard 13.95
Also available for one with custard or ice cream 7.50

Ice Cream Union Ice Cream & Sorbet
Two scoops 5.50 | Three scoops 6.50
Ask us for today's flavours

OUR HOUSE, YOUR HOME

Here at Honeycomb Houses, we are more than a collection of pubs and inns; we're a family with people at it's heart.

Our philosophy is simple. It's our House, Your Home.
We treat our colleagues like family, guests as friends & the pubs like homes.

Like this home? Why not explore the other 11 houses in the Honeycomb House family?
Scan the QR Code with the camera on your phone.

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