

The Lady Ottoline

STARTERS

- Steak tartare, classic dressing, Burford Brown egg, toasted sourdough 12
- Grilled chicory, fennel, blood orange, Treviso, Oxford Blue, pickled walnuts, mustard dressing (v) 8.5
- Cured salmon, pink grapefruit, horseradish, crème fraiche, nasturtium 8.5
- Crispy duck egg, oyster mushrooms, ham hock, capers, parsley emulsion 9

MAINS

Our roasts are served with roast potatoes, Yorkshire pudding, cauliflower cheese, roast root vegetables, seasonal greens, and red wine gravy

- Dry aged sirloin, served medium rare 18
- Roast pork loin, crackling 17
- Slow-roasted lamb shoulder 19
- Nut Roast (v) 16
- Polenta dumplings, king oyster mushrooms, Jerusalem artichoke, alliums, vegan pesto (vg) 16
- Trout, mussels, potato, crab bisque, coconut, sea aster, lemongrass 23

PUDDINGS

- Pear and almond tart, vanilla ice cream 7
- Crème brûlée, shortbread 7.5
- Chocolate fondant, buttermilk ice cream 8

v - vegetarian | vg - vegan

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request. A discretionary 12.5% service charge will be added to your bill.

