

SUNDAY ROAST

STARTERS

ROASTED TOMATO TART (V) (Vg*)
Tomato Chutney, Heritage Tomatoes, Feta, Basil Pesto, Balsamic,
Rocket G | M | SU

CHICKEN LIVER PARFAIT (Gf*)
Homemade Red Onion Marmalade, Pickles, Toasted Brioche
G | M | SU

SOUP OF THE DAY (V) (Vg*) (Gf*)
Bread & Salted Butter M | G

TRADITIONAL PRAWN COCKTAIL
King Prawns, Gem Lettuce, Marie Rose Sauce, Tomato, Lemon,
Brown Bread

MAINS

12HR ROAST TOPSIDE OF ENGLISH BEEF (Gf*)
Celeriac Puree, Braised Beef Shin, Yorkshire Pudding, Red Wine Gravy G | M | E | SU

ROAST OXFORDSHIRE PORK LOIN (Gf*)
Celeriac Puree, Maple Apple Ketchup, Pigs in Blankets, Sage & Onion Stuffing,
Yorkshire Pudding G | M | E | SU

PAN ROASTED CHICKEN SUPREME (Gf*)
Celeriac Puree, Pigs in Blankets, Sage & Onion Stuffing, Yorkshire Pudding
G | M | E | SU

ROASTED VEGETABLE & CRANBERRY NUT ROAST (V) (Vg*)
Celeriac Puree, Yorkshire Pudding, Red Wine Gravy G | M | E | SU | N

BATTERED CORNISH HADDOCK (Gf*)
Local Ale, Hand Cut Chips, Tartare Sauce, Chip Shop Curry Sauce, Mushy Peas G | E

HAWKWELL BURGER (Gf*)
Beef Chuck & Brisket Patty, Grilled Streaky Bacon, Mature Cheddar, House Sauce,
Brioche Bun, Gem Lettuce, Pickle, Hand Cut Chips, Coleslaw G | M | E

**All Roasts are Served with Garlic & Herb Roast Potatoes, Steamed Greens,
Buttered Cabbage, Roasted Root Vegetables & Red Wine Gravy**

EXTRAS

CAULIFLOWER CHEESE £3.50 G | M |
YORKSHIRE PUDDING £2.00 G | M | E | **ROAST POTATOES** £5 |
HAND CUT CHIPS £5 | **ROASTED ROOT VEGETABLES & GREENS** £5 M
| **CRANBERRY GLAZED PIGS IN BLANKETS** £5

DESSERTS

STICKY TOFFEE PUDDING (Vg*) (Gf*)
Clotted Cream, Toffee Sauce

OREO COOKIE CHEESE CAKE
Chocolate Crumb, Chocolate Sauce, Whipped Cream
G | M | SO

SELECTION OF ICE-CREAMS & SORBETS (Vg*) (Gf*)
Please Ask for Today's Selection
M

TIRAMISU
Coffee-Soaked Sponge, Madeira, Mascarpone Cream, Cocoa
G | M | E

FRANK'S CHEESE BOARD (Gf*)
Local English Cheeses, Grapes, Fruit Chutney,
Quince Jelly, Crackers (£5 supplement)
G | M

SNACKS

HOMEMADE BREAD BOARD
(V) (Vg*) (Gf*) | **£5.50**
Salted Butter, Olive Oil, Balsamic
G | M | SU

CHEESY GARLIC BREAD (V) (Vg*) (Gf*) | **£6**
Ciabatta, Mozzarella, Mature Cheddar
G | M

GARLIC FLATBREAD (V) (Vg*) | **£6.50**
Caramelised Onions, Mature Cheddar,
Mozzarella, Rocket
G | M

SALT & PEPPER SQUID | **£8**
Roasted Garlic & Herb Mayonnaise, Lemon
E | MO

PORK BELLY BITES | **£8**
Maple Apple Ketchup

MACARONI CHEESE BITES (V) | **£8**
Hot Honey, parmesan
G | M | E

POTATO SKINS (V) (Vg*) | **£7**
Sour Cream & Chive with Cheese & Bacon or
Cheese & Spring Onion
M

MIXED MARINATED OLIVES (V) (Vg) | **£6**
HUMMUS (V) (Vg) (Gf*) | **£8**
Spiced Roasted Chickpeas, Smoked Paprika,
Olive Oil, Toasted Pitta
G

PIZZA

12" THIN CRUST

MARGHERITA (Vg*) | **£16**
Fresh Mozzarella, Basil, Basil Oil
G | M

BBQ CHICKEN | **£16**
Bacon, Red Onion, BBQ Drizzle
G | M | SE | SO

LOADED PEPPERONI | **£16**
G | M

HOT HONEY CHICKEN | **£16**
Roasted Peppers, Jalapenos,
Ranch Dressing
G | M | E | MU

3 COURSE - £35 | 2 COURSE - £30 | 1 COURSE - £22

For any / all information regarding allergens & intolerances please speak to a member of the team
G Gluten | CR Crustaceans | MO Molluscs | F Fish | N Nuts | SO Soya | E Eggs | M Milk | MU Mustard | SE Sesame | SU Sulphates
(V) Vegetarian (VG) Vegan (V) Suitable for vegetarians (Vg) Suitable for vegans (Vg*) can be made vegan
(Gf) gluten free (Gf*) can be made gluten free

A discretionary 10% service will be added to all bills

WINE

WHITE

	Bottle	175ml	250ml
Albariño 'Condes de Albarei' <i>Rías Baixas, Spain</i>	45	11	16
Chablis 'Domaine des Mils' <i>Burgundy, France</i>	70		
Chapel Down Bacchus <i>Kent, England</i>	46		
Chenin Blanc 'Frank' <i>Western Cape, South Africa</i>	38	9.75	12.5
Pinot Grigio 'San Antini' <i>Delle Venezie, Italy</i>	30	7.50	10
Sauvignon Blanc 'Havoc & Harmony' <i>Marlborough, New Zealand</i>	40	10	13.5
Chardonnay 'Hamliton Heights' <i>South Eastern, Australia</i>	36		

ROSÉ

	Bottle	175ml	250ml
L'Heure d'Or <i>Côtes de Provence, France</i>	40	10	13.5
Pinot Grigio Rosé 'San Antini' <i>Delle Venezie, Italy</i>	30	7.5	10
Piquepoul Noir Rosé <i>Vignobles Foncalieu, Languedoc, France</i>	38	9.75	12.5

RED

	Bottle	175ml	250ml
Bordeaux Supérieur 'Château le Gardera' <i>France</i>	42		
Côtes du Rhône 'Mistral' <i>Famille Suter, Rhône Valley, France</i>	40	10	13.5
Malbec 'Punto Alto' <i>Mendoza, Argentina</i>	38	9.75	12.5
Merlot 'The Lookout Post' <i>Central Valley, Chile</i>	32	8.25	11.25
Montepulciano d'Abruzzo 'San Antini' <i>Abruzzo, Italy</i>	30	7.5	10
Pinot Noir 'Heppington' <i>Kent, England</i>	60		
Primitivo 'Doppio Passo' <i>Botter, Puglia, Italy</i>	38		

SPARKLING & CHAMPAGNE

	Bottle	125ml
Champagne Vauban Frères Brut NV <i>Champagne, France</i>	75	13
Chapel Down 'A Touch of Sparkle' <i>Kent, England</i>	65	
Crémant de Bourgogne Brut NV 'Domaine du Prieuré' <i>Burgundy, France</i>	60	
Prosecco Borgo del Col Alto <i>Veneto, Italy</i>	40	8.5
Bottega Sparkling 0% White <i>Italy</i>	35	7

MERCURE

HOTEL

OXFORD
HAWK W E L L H O U S E