

The Old White Bear



Small plates

- Bread and wild garlic butter 4.5 v
- Pea and lovage soup, creme fraiche, sourdough 7.5 v
- Potato rosti, braised beef cheeks, Grana Padano 11.5
- Spring vegetable and Taleggio arancini, lemon and herb cream 9 v
- Sausage roll of the week, Oxfordshire sauce 6.5
- Brown butter and harissa braised leeks, crushed walnuts 9 v
- Crumpet rarebit, cornichons 6.5
- Smoked cods roe, chilli oil, flatbread 8.5

Mains

- Fish and chips, tartare sauce 20
- Pan fried cod, braised white beans, salsa verde 22
- Cheeseburger and chips, aioli 18.5 (add bacon 1.5)
- Chicken Caesar salad, bacon, anchovies, Grano Padano, croutons 19
- Seared tuna Nicoise, green beans, new potatoes, soft egg, olive dressing 20
- Charred halloumi, watermelon, mint, cucumber, pickled onion, chilli, lime dressing 16 v
- Roast chicken, wild garlic new potatoes, grilled leeks, burnt lemon, chicken jus 22
- Charred hispi cabbage, white bean purée, chimichurri 14 vg
- Pie of the day, tenderstem broccoli, mash or chips, gravy 22

Sides

- Triple cooked chips 5.5
- Spring greens, butter and lemon 5 v
- Rocket salad, pomegranate 6 vg

Desserts

- Sticky toffee pudding, miso caramel, vanilla ice cream 9 v
- Rhubarb and custard tart, chantilly cream 8.5 v
- Dark chocolate mousse, olive oil, sea salt 8.5 vg

(v) vegetarian (vg) vegan

A discretionary service charge of 12.5% will be added to your table.

Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.