

The Old White Bear

Bloody Mary 9 / 13

Small plates

Bread and wild garlic butter 4.5 v

Pea and lovage soup, creme fraiche, sourdough 7.5 v

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



Roasts

21-day aged top side beef, horseradish cream 26

Lemon and herbs whole spring chicken 23

Slow roast rolled pork belly, apple sauce 24

Maple glazed chickpeas and paprika loaf 19.5 v

All served with roast potatoes, carrots, parsnips, tenderstem broccoli, Yorkshire pudding and gravy
(*vegan roast served without Yorkshire pudding and with vegan gravy*)

Mains

Charred hispi cabbage, white bean purée, chimichurri 14 vg

Charred halloumi, watermelon, mint, cucumber, pickled onion, chilli, lime dressing 16 v

Sides

Cauliflower cheese 8.5

Triple cooked chips 5.5

Rocket salad, pomegranate 6

Dessert

Sticky toffee pudding, miso caramel, vanilla ice cream 9

Rhubarb and custard tart, chantilly cream 8.5

Dark chocolate mousse, olive oil, sea salt 8.5 vg

v - vegetarian, vg - vegan

What we're drinking...

Pork belly - Pinot Noir, Calusari 30

Top side beef - Côtes du Rhône Rouge 37.5

Roast chicken - Chardonnay, Monstablé 34.5

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.

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