



We're proud to be championing British farmers and producing fresh food sustainably.

On Arrival

A complimentary glass of Nyetimeber classic cuvee

Starters

Nutbourne Tomato Gazpacho, Warmed Sourdough vg
Goat's Cheese, Confit Pear, Radicchio, Watercress & Walnut Salad, Port & Citrus Dressing v
Gressingham Duck Rillettes, Cornichons, Beer Sourdough
Crayfish, Mango, Heritage Chicory, watercress salad, harissa dressing

Mains

all served with Goose fat roast potatoes, honey roasted carrots, parsnip puree, braised red cabbage, double egg Yorkshire pudding, & lashings of gravy

Shropshire Roasted Half Chicken
Roasted Rump of Beef
Dingley Dell Roasted Pork Shoulder

Our Vegan Roast, served with British rapeseed roasted potatoes, herb roasted carrots, parsnip puree, braised red cabbage, lashings of vegan onion gravy

Vegan Feta & Heritage Squash Wellington

Pudding

Lemon Tart, Clotted Cream, Raspberry
Apple & Fig Crumble, Vanilla Custard
White Chocolate Panna Cotta, Cherry Compote, Blackberry

Boat Race Day 2025 Race times

Womens Race: 13:21

Women's Reserve Race: 13:36

Men's Reserve Race: 13:51

Men's Race: 14:21

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Tables of 4 or more are subject to a discretionary service charge of 12.5%. An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.