

Mornings

Bacon and egg bap, with tomato sauce or brown sauce 3.95

Cumberland sausages and egg bap, with tomato sauce or brown sauce 3.95

Smoked salmon with scrambled eggs, using free range eggs, smoked salmon served with mixed leaves, crusty bread, butter and balsamic dressing 6.25

Toasted teacake 1.60 Jam 0.50

Banbury Cake 1.60 Freshly baked in our kitchen. Hand made by Philip Brown, the only man in the country who knows the recipe. Mr Brown's own family cake-making tradition can be traced back to his great grandfather, a Quaker called Wilkes Brown, who bought the Original Cake Shop at number 12 Parsons Street, Banbury in 1872.

Soup

Fresh soup using local, seasonal vegetables with fresh bread. See blackboard for today's choice 3.50 **V**

Traditional sandwiches

Local roasted ham, cheese, lettuce with mayo mustard 3.95

Breakfast special bacon, eggs, tomatoes, lettuce with mayonnaise 3.95

Egg mayonnaise with mustard and cress 2.95 **V**

Ploughmans

Meat ploughmans – baked ham, English mustard, pickled onions, spring onions, coleslaw, beetroot, salad, granary bread and butter 6.25

Cheese ploughmans – A selection of three local cheeses, pickled onions, spring onions, pickle, coleslaw, beetroot, salad, granary bread and butter 6.25 **V**

Speciality sandwiches

Please choose the bread you would like:

Freshly baked Italian olive oil ciabatta, panini, brown or white baguette served with mixed leaves and balsamic dressing

Baguette 4.95 Ciabatta 4.95 Panini 5.20

Crispy bacon and avocado with mayonnaise

Tuna with harissa, spring onion, olive oil and sun-blush tomatoes

Mozzarella with sun-blush tomatoes and fresh pesto **V**

Grilled chicken with roasted aubergines, peppers, courgettes, red onion and carrots with fresh pesto

Brie, cranberry sauce and fresh apple **V**

Smoked salmon baguette, lemon mayonnaise and black pepper 5.50

Tapas

Hummus with olives, fresh pesto and French bread 5.75 **V**

Felafel with salad, mint yogurt and pitta bread 5.75 **V**

Spicy potato wedges with sour cream and chilli sauce 4.95 **V**

Marinated olives with olive oil 2.50 **V**

Vegetarian

Spinach and potato frittata with roasted peppers and side salad 5.75 **V G**

Goats cheese and spring onion tart with wedges and salad 5.50 **V**

Vegetarian quiche with chips and salad 4.95 **V**

Baked potato with mixed leaves and a choice of filling, one filling 3.50, for two filling 4.20

choice of fillings: cheese, tuna, coleslaw or baked beans

Salads

Tuna, harissa, spring onion, anchovy, sun-blush tomatoes, salad leaves with lemon vinaigrette 5.95 **G**

Chicken and smoked bacon salad with salad leaves, Caesar dressing, Parmesan and croutons 5.95

Mozzarella with sunblush tomatoes, mixed leaves and balsamic dressing 5.95 **V G**

Side salad mixed leaves, watercress, tomatoes, cucumber and red onion with lemon juice and olive oil dressing and balsamic dressing 4.50 **V G**

Light Dishes

Pesto chicken with Mediterranean vegetables and spicy tomato sauce 5.95 **G**

Spiced fishcakes, chilli and coriander salsa, puy lentils with sour cream and mixed leaf salad 6.50

Children's menu

Sandwiches – cheese or ham 3.00

Speciality sandwiches 3.50 Soup 2.75 **V**

Macaroni Cheese 3.50 **V**

Kids box cheese or ham sandwich chocolate bar and apple 3.50

Afternoon tea

1 scone with clotted cream and strawberry jam, served with tea 3.25

2 scones with clotted cream and strawberry jam, served with tea 4.75

Flying Aubergine cakes 2.40

Selection of our own cakes. Carrot cake, our chocolate soufflé cake and lemon polenta cake are gluten free **G**

Muffins chocolate, blueberry or raspberry & white chocolate 1.80

Selection of flapjacks and shortbreads 1.80

Fresh fruit 50p

See the blackboard for today's specials

Our food is cooked to order using fresh, local, seasonal and where possible organic ingredients

We cannot guarantee the absence of nut traces in our menu items

V = suitable for vegetarians G = gluten free

Org = organic All prices in £ sterling include VAT