

# The Brasserie

## For the table

Stone baked baguette 🌿 Café de Paris butter, truffle oil (SD / MI / M / G) Kcal 678 £6.50	Mixed olives ❀ Kcal 108 £5.50
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## Starters

Tomato and red pepper soup ❀ Basil plant cream and crispy basil (G / SD / C / S) Kcal 251 £8.00	Dorset crab Watermelon, cucumber ketchup (G / E / MI / M / CR) Kcal 157 £14.00
Potted pulled pork Apple cider chutney, course grain mustard (G / E / MI / M / SD) Kcal 542 £11.00	Heritage beetroot and chicory 🌿 Pink grapefruit, Cerney goat's cheese (MI / SD) Kcal 245 £11.00
Smoked duck breast Rocket, parmesan, orange, blackberry vinaigrette (G / SD / MI) Kcal 308 £14.00	Wild mushroom bon bon ❀ Garlic and truffle plant based mayonnaise (SD / G / M / S) Kcal 676 £11.00

## To share

Charcuterie board Cured meats, chutney, baguette (G / MI / M / SD) Kcal 1552 £19.00	Baked camembert 🌿 Sweet chilli jam, baguette (G / MI / SD) Kcal 1274 £18.00
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## Salads

Caesar Baby gem, croutons, Italian hard cheese, anchovies (G / F / S / E / MI / SD / M) Kcal 711 £11.00	Niçoise 🌿 Potato, French beans, olives, tomato, egg (E / SD) Kcal 281 £12.00
Add chicken breast Kcal 181 £7.00 Add smoked salmon (F) Kcal 157 £9.00 Add halloumi (MI) Kcal 644 £7.00	

🌿 Vegetarian | ❀ Vegan | A discretionary service charge of 10% will be added to your bill

CONTAINS:  
C: Celery | CR: Crustaceans | MI: Milk | E: Eggs | F: Fish | G: Gluten | P: Peanuts | L: Lupin  
N: Nuts | M: Mustard | MO: Molluscs | S: Soya | SD: Sulphur Dioxide | SE: Sesame

We can offer accurate information on ingredients, however, due to the open plan nature of our kitchens, we are unable to guarantee that dishes are 'free from' allergens. If you have any specific dietary please alert a member of staff prior to ordering. An average adult needs 2000 Kcal per day. Caloried needs vary.

## Burgers

De Vere double burger Seeded bun, double patty, bacon, Comté cheese, onion rings and chips (G / F / S / E / MI / C / M / SE / SD) Kcal 1745 £20.00	Double chicken burger Seeded bun, double chicken burger, Comté cheese, chilli jam, onion rings and chips (G / F / S / E / MI / C / M / SE / SD) Kcal 1545 £20.00
Oxford Blue burger Seeded bun, double patty, bacon, blue cheese, onion rings and chips (G / F / S / E / MI / C / M / SE / SD) Kcal 1484 £21.00	Triple burger upgrade Beef burger Kcal 337 £5.00 Chicken burger Kcal 228 £5.00

Add slow cooked bourbon glazed beef brisket (100g)  
(M) Kcal 316 £6.00

## Signature mains

Rump of lamb Sautéed potato, pea pureé, Oxford Blue cream, sloe gin jus (MI / C / SD) Kcal 775 £27.00	Corn fed chicken Chicken breast, leg, garlic potatoes, sweetcorn, broad beans, Vermouth cream (G / S / MI / SD) Kcal 1015 £22.00
Seared fillet of sea bass Spring onion risotto, orange, fennel purée (G / F / C / MI) Kcal 856 £23.00	Braised beef shin Horseradish mash, wild mushroom ficassee, Dijon jus, parsley oil (G / M / MI / SD) Kcal 412 £23.00

## Steaks

Hanger steak “medium only” Portobello mushroom, tomato, watercress, chips Kcal 674 £24.00	Sirloin (284g) Portobello mushroom, tomato, watercress, chips Kcal 940 £34.00
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## Sauces

Green peppercorn (MI / SD) Kcal 185 £3.00    Béarnaise (E / MI) Kcal 226 £3.00

## Stone baked British inspired 12” pizza

Heritage tomato 🌿 Tomato sauce, mozzarella, basil (G / S / MI) Kcal 782 £18.00	Cerney goat’s cheese, red onion 🌿 Tomato sauce, mozzarella and balsamic glaze (G / S / MI) Kcal 1078 £19.00
Sticky beef brisket, red onion Béchamel sauce, mozzarella, tarragon (G / S / M / MI) Kcal 1191 £19.00	Chicken, mushroom, tarragon Tomato sauce, mozzarella, rocket (G / S / MI) Kcal 837 £19.00

Gluten free bases and vegan style mozzarella are available on request

## Vegetarian and plant based

Spinach potato gnocchi 🌿 Oxford Blue, truffle cream (SD / MI) Kcal 693 £21.00	Risotto of spinach and peas ❀ Confit garlic, charred spring onion (C) Kcal 445 £16.00
Plant based burger ❀ Linseed bun, chips, onion marmalade, plant based mayonnaise (G / N / SD / S) Kcal 800 £17.00	Vegan pizza ❀ Heritage tomatoes, vegan mozzarella (G / S / SD) Kcal 908 £18.00

## Sides

Sautéed spinach, nutmeg ❀ Kcal 138 £5.00	Cornish sea salted chips ❀ Kcal 709 £5.00
Seasonal slaw 🌿 (E / M) Kcal 258 £5.00	Truffle & parmesan chips (MI) Kcal 888 £6.00
Tenderstem, French beans ❀ Kcal 202 £6.00	Giant onion rings 🌿 (G / S / E / MI) Kcal 383 £6.00

## Desserts

Banoffee cheesecake 🌿 Passion fruit purée (S / G / E / MI / SD / N) Kcal 598 £9.00	Sticky toffee pudding 🌿 Salted caramel ice cream, toffee sauce (G / N / S / E / MI) Kcal 958 £9.00
Summer pudding 🌿 Crème fraîche (G / N / E / MI / SD / S / N) Kcal 680 £9.00	Rhubarb and custard Eton mess 🌿 Shortbread biscuit (G / S / E / MI) Kcal 516 £9.00
Chocolate fondant ❀ Plant based vanilla ice cream (G / S) Kcal 553 £10.00	Selection of ice creams and sorbet 🌿 Please ask a member of the team (MI) Kcal 342 £6.00

## Local & French cheese selection

Miller’s Damsel artisan biscuits, quince jelly, celery, chutney (G / MI / C)  
Choose three types Kcal 735 £10.00    All six to share Kcal 1471 £18.00

Bresse Bleu 🌿 French blue cheese (MI)	Bath Soft 🌿 Soft cheese (MI)	Oxford Blue 🌿 Blue cheese (MI)
Double Gloucester 🌿 Cheddar cheese (MI)	Camembert 🌿 French soft cheese (MI)	Cerney Ash 🌿 Local goats cheese (MI)

# White wine

AROMATIC & FRUITY DRIVEN

## S Satellite Spy Valley Sauvignon Blanc

MARLBOROUGH, NEW ZEALAND

This New Zealand Sauvignon Blanc shows rounded, tropical notes of mango, pineapple and papaya, married to fresh perfumes of elderflower, lime and bergamot, and finishes long.

🍷 £9.25 🍷 £13 🍷 £38.50

## V Bodegas Castro Martin A2O Albarino

GALICIA, SPAIN

This wine has a vibrant minerality accompanied by aromas and flavours of peaches, melons, citrus fruit and honey, with a long lasting finish.

🍷 £47

## V Nyala Sauvignon Blanc

WESTERN CAPE, SOUTH AFRICA

A crisp, mouth-watering wine with powerful gooseberry and citrus flavours. However, because it's from a hot climate it also has some tropical fruit notes.

🍷 £31

## V Monte Clavijo Rioja Blanco

RIOJA, SPAIN

Soft apple, lemon and honied fruit flavours with delicate floral notes and a well balanced palate

🍷 £31

FRUITY & RIPE

## Alto Bajo Chardonnay

CENTRAL VALLEY, CHILE

This Chardonnay is deliciously fruity with lots of ripe, tropical fruit flavours and a tiny hint of vanilla.

🍷 £8.50 🍷 £12 🍷 £35

## V Francis Blanchet Pouilly-Fumé Calcite

LOIRE VALLEY, FRANCE

Made from Sauvignon Blanc grapes this delicious wine has great body with aromas of citrus and apricot. The particularly hot summer gave it sweetness and smoothness.

🍷 £48

LIGHT & FRESH

## V Cap Cette Picpoul de Pinet

LANGUEDOC-ROUSSILLON, FRANCE

Crisp and firm with green fruit and a rich spicy fruit edge, a truly outstanding wine.

🍷 £8.75 🍷 £12.50 🍷 £36.50

## V Circa Pinot Grigio

NEW SOUTH WALES, AUSTRALIA

This wine displays aromas and flavours of pear and green apples. The palate is crisp and fresh with bright fruit characteristics.

🍷 £8.25 🍷 £11.50 🍷 £34

## V La Chablisienne Chablis Le Finage

BURGUNDY, FRANCE

Aromas of white fruit and citrus, with hints of minerality. It is well-balanced with fresh acidity on the finish.

🍷 £62

## V Kudu Plains Chenin Blanc

WESTERN CAPE, SOUTH AFRICA

Fresh citrus and peach flavours with zippy acidity and a refreshing finish.

🍷 £7.25 🍷 £10 🍷 £29.50

## V Tuffolo Gavi

PIEMONTE, ITALY

This is a fantastic example of Gavi, with floral aromas and intense ripe citrus fruit flavours, with a long, mouthwatering finish.

🍷 £9 🍷 £13.25 🍷 £38

## Sustainable wines S

We have carefully hand-picked a selection of wine from producers who share our sustainability values. Their winemaking principles include organic certified farming, ethical working conditions and targets for reducing carbon emissions, waste, and water usage.

# Red wine

RICH & BOLD

## Villa dei Fiori Primitivo Puglia

PUGLIA, ITALY

Well-balanced, with notes of ripe redberries and delicious warm spices.

🍷 £8.40 🍷 £11.75 🍷 £34.50

## Little Eden Shiraz Cabernet

MURRAY DARLING, AUSTRALIA

Smoky, spicy, cherry and leather notes on the nose. Complex palate with firm but ripe tannins and powerful fresh finish.

🍷 £8.85 🍷 £13 🍷 £37

## S V Esquinas de Argento Malbec

MENDOZA, ARGENTINA

This superb Malbec offers vibrant aromas of red cherry, ripe plum, blackberry and truffle flavours, with a long lingering finish and velvety tannins. Deeply rooted in the soils of Mendoza at the foothills of the Andes Mountains, Bodega Argento produces wines packed with character.

🍷 £11.50 🍷 £16.50 🍷 £48

## S V Vivanco Rioja Reserva

RIOJA, SPAIN

Aromas and flavours of cinnamon and sage, as well as mature black and red fruit; plum, cherry and damson.

🍷 £45

## S V Journey's End Single Vineyard Shiraz

STELLENBOSCH, SOUTH AFRICA

Ripe raspberry aromas with peppery spice and a hint of chocolate on the nose. Packed with red berry fruit and a delicious vanilla edge.

🍷 £45

ROUNDED & BALANCED

## Chateau La Croix Ferrandat St-Emilion

BORDEAUX, FRANCE

Ripe and rounded with plum, bramble fruit and blackcurrant flavours. Medium-bodied with soft tannins and a long, fresh finish.

🍷 £44

## Lorosco Reserva Carmenere

COLCHAGUA VALLEY, CHILE

Plush and full-bodied, with an array of blueberry, plum and oak-softened cassis fruit.

🍷 £8.60 🍷 £12.25 🍷 £36

## V Nyala Cabernet Sauvignon

WESTERN CAPE, SOUTH AFRICA

Smooth and full of blackberry and blackcurrant flavours, with a touch of sweet spice on the nose and a soft, full palate of juicy plums.

🍷 £31

## Alto Bajo Merlot

CENTRAL VALLEY, CHILE

Intense aromas and flavours of ripe plums, sweet spices, coffee, chocolate and delicate smoky notes. A soft and smooth texture.

🍷 £7.75 🍷 £11.25 🍷 £32.50

## Domaine Pavelot Savigny les Beaune Rouge 1er Cru

BURGUNDY, FRANCE

The palate is full bodied and very well balanced with fine acidity, layers of earthy notes and black fruit flavours.

🍷 £66

LIGHT RED FRUITS

## V Les Nuages Pinot Noir

LOIRE VALLEY, FRANCE

A light yet intense red with redcurrant and spice flavours. This wine has a smooth, fresh finish.

🍷 £41

## V El Muro Tinto Tempranillo Garnacha

ARAGON, SPAIN

This is a soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper on the finish.

🍷 £7.25 🍷 £10 🍷 £29.50

# Rosé

## S Château de Berne Esprit IGP Mediterranee Rosé

PROVENCE, FRANCE

Classically light and stylish, from one of Provence's best known producers. Perfectly paired with Mediterranean inspired dishes or as a summer aperitif.

🍷 £9.40 🍷 £12.25 🍷 £35.50

## V Wandering Bear Rosé

WESTERN CAPE, SOUTH AFRICA

A fruity rosé with juicy flavours of raspberry and strawberry. With a touch of sweetness, it's perfect for those that don't want a dry style of rosé.

🍷 £7.25 🍷 £10 🍷 £29.50

## S Ultimate Provence AOP Cotes de Provence

PROVENCE, FRANCE

The beauty of this wine extends from the bottle to the contents. Layers of raspberry and strawberry fruits on the nose invite you to a gorgeous, yet spicy palate. A fresh wine with great acidity for food pairing, but with enough roundness to also enjoy on its own.

🍷 £52

# Dessert wine

## Warre's Heritage Ruby Port

DOURO, PORTUGAL

This is a full and fruity ruby made in the classic style. It has aromas of luscious red fruits and robust, rich fruity flavours of blackberry, plum and cherry.

🍷 £4 🍷 £6.25 🍷 750ml £42

## Royal Tokaji Late Harvest

TOKAJ, HUNGARY

Delicious complexity and richness, with characters of fresh and dried apricots, orange blossom and runny honey.

🍷 £4.75 🍷 £8.75 🍷 500ml £43

🍷 50ml 🍷 100ml

# Champagne

## S V Champagne Palmer Brut Reserve

CHAMPAGNE, FRANCE

A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche.

🍷 £14 🍷 £61

## S V Champagne Palmer Rosé

CHAMPAGNE, FRANCE

Intense and spicy with red berry aromas followed by blackcurrants and redcurrants, topped with vanilla and cinnamon.

🍷 £14.50 🍷 £64

## S V Pommery Brut Royal NV

CHAMPAGNE, FRANCE

Delicate and elegant on the palate, but with good vivacity. The perfect aperitif Champagne.

🍷 £77

## Pommery Brut Rosé Royal NV

CHAMPAGNE, FRANCE

The nose shows aromas of small red fruits such as raspberry; the palate is fresh, delicately flavoured with a touch of richness.

🍷 £81

# Sparkling

## V Silver Reign Brut

KENT, ENGLAND

Fun, moreish sparkling wine, made from a blend of grape varieties using the Charmat method (like Prosecco), with mouth-watering notes of pear, apricot, lime and elderflower.

🍷 £9 🍷 £51

## V Vaporetto Prosecco NV

VENETO, ITALY

Soft, fruity and refreshing with notes of citrus and pear. Elegantly floral.

🍷 £8.25 🍷 £38.50

## V Vitelli Prosecco Rosé NV

VENETO, ITALY

A classic pink Prosecco with hints of red fruits and floral notes with an elegant finish.

🍷 £8.25 🍷 £38.50