



DBB MENU & EARLY BIRD

STARTERS & SALADS

Burrata, Olive Tapenade, Mixed Pickles, Toasted Pine Nuts & Micro Cress

Oxfordshire Beef Tartare, Smoked Egg Yolk, Pickled Onion & Sour Dough

Goats Cheese Soufflé, Heritage Beetroots, Pickled & Candied Walnut

Heritage Beetroots, Ragstone Cheese, Dressed Leaves & Spiced Victoria Plum

MAIN COURSES

Loch Duart Salmon, Curried Mussel Sauce, Sea Herbs & Sautéed Garden Potatoes

Fermented Garlic Chicken Kiev, Creamed Wild Mushrooms, & Wilted Spinach

Iberian Pork Secreto, Leek Fondue, Black Pudding Doughnut, Mash & Sage Jus

Pumpkin Risotto, Ogleshiold Cheese, Pumpkin Seed Oil & Puffed Spiced Seeds

Glazed Short Rib, Cauliflower & Macaroni Cheese, Parmesan & Herb Crumb

SIDES 5

House Fries **PB** Add Truffle & Parmesan +2.50
Chunky Chips **PB** Add Truffle & Parmesan +2.50
Stem Broccoli, Garlic & Lemon Dressing **PB**
Mini Garden Salad with Lemon Dressing **PB**
Cauliflower & Macaroni Cheese

SAUCES 4

Peppercorn Sauce
Béarnaise Sauce
Chimichurri **PB**
Blue Cheese
Garlic Butter

A discretionary service charge of 10% will be added to the bill.

All prices are inclusive of VAT at the current rate.

Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives. If you have a food allergy and/or intolerances and want to know the ingredients please notify your server before you order, so that we can arrange a suitable alternative