



JANUARY MENU

Bites

- Homemade salted crisps (v) – 4
- Salt cod fritters, tartare sauce – 6.75

Small plates

- Ginger beer braised ham hock, winter salad, toasted sourdough – 7.95
- Butternut squash soup, chives, croutons, parmesan (v) - 7
- Market fish, fennel marmalade, citrus salad – 10.75
- Tempus Foods charcuterie, sliced British air-dried beef
dijonnaise, cornichons, sourdough – 11.50

Large plates

- The Baskerville house-made burger, stilton rarebit, Baskerville burger sauce, baby gem,
tomato, gherkin & skin-on fries – 15.50
- Loddon beer battered haddock tail, chunky chips, roasted lemon,
tartare sauce, mushy peas with mint – 16.95
- Pan-fried gnocchi, onion squash, sage, girolles, cavolo nero,
chestnut mushrooms (vg) (gf) – 13.50
- British flank steak, chorizo, shredded sprouts, oregano, skin-on fries – 22

In addition

- Seasonal vegetables – 4.50 / salad leaves – 3.95
- skin-on fries – 3.95 / sweet potato fries – 3.95

Desserts

- Vanilla cheesecake, spiced mandarin compote (v) – 8
- Spiced minced fruit & frangipane tart, clotted cream ice cream (v) – 8.95
- Chocolate fondant, chocolate crumb, courvoisier ice cream - 8
- Roasted pineapple, coconut mousse, passionfruit, lime (vg) – 8
- British Cheese:
Stichelton, Sparkenhoe, quince, cheese biscuits - 11

Ice Cream (2 scoops) – 5.75

Handmade by Henley Gelato:

Clotted cream, panettone, brandy cream,
cantaloupe melon sorbet (vg), raspberry sorbet (vg)

From Yorvale: Double chocolate & vanilla

(v) – vegetarian (vg) – vegan (gf) – gluten free

Please ask a member of the team for further allergen information

Look out for our new menu launching in February