

THE
**CORN
ROOM**
WITNEY

BEFORE DRINKS

Yannick Brut, Champagne £12.95
The Corn Room Cocktail £10.95
Hipsterra Spritz £13.00
Spicy Margarita £10.95
French 75 £12.95
Gooseberry & Sorrel Gimlet (Alcoholic) £10.95 or (Non-Alc) £8.95

SMALL PLATES & STARTERS

Gordal Olives £5.00
Marks Cotswold Bakery Breads, Olive Tapenade £7.70
Moroccan Hummus, Pitta £6.00
Crab Panna Cotta, Dressed Crab, Apple Gel & Lemon Verbena £10.95
Heritage Tomato, Peach & Whipped Goats Cheese Tartlet £10.95
Cured & Charred Sardine, Golden Beetroot, Blackberry Gel & Dill £10.95
Beetroot Tartare, Juniper Gel, Pickled Walnut Ketchup, Blackberries & Red Vein Sorrel £9.95
Lamb Kofta, Mashuya Salad & Mint Yoghurt £9.95

MAINS

Chargrilled Pork Tomahawk, Sweetheart Cabbage Slaw, Confit Fennel & Sauce Verde £27.95
Pan Fried Whole Fish Of The Day, Samphire Fricassee, Sun-dried Tomato Butter £28
8oz Chargrilled Ribeye, Onion Rings, Confit Cherry Tomatoes, Parmesan & Chive Fries, Bernaise Sauce £34.00
Braised Chicory, Courgette Salad, Butter Bean Sauce & Pangrattato £18.95
6oz Beef Burger, Bacon Jam, Smoked Cheddar, Honey & Mustard Mayonnaise & Fries £17.95
Honey & sesame Halloumi Burger, Harissa, Pickled Cucumber & Fries £16.95

SIDES

Braised Chicory, Courgette Salad, Fries, Onion Rings, Samphire £4.50

DESSERTS

Summer Pudding, Tonka Bean Custard £9.00
Mango & Passion Fruit White Chocolate Cheesecake, Dragonfruit Compote £9.00
Honey Roast Italian Figs, Earl Grey Tea Mousse & Campari Gel £9.00
24 Month Aged Quicke's Vintage Cheddar, Baron Bigod, Blue Brie £4 each
Served With Damson Plumb Conserve, Grapes & Sourdough Crackers
Ice creams, Vanilla or Salted Caramel. 1 scoop £2.50
Sorbets, Peach or Mango, 1 scoop £2.50

Allergen Notice

if you have any allergies or dietary requirements, please inform your waiter before ordering.

A discretionary service charge of 12.5% will be added to tables 6 & over