



We're proud to be championing British farmers and producing fresh food sustainably.

On Arrival

A complimentary glass of Nyetimeber classic cuvee

Amuse Bouche

Smoked Salmon Blini

Mushroom, Truffle & Tarragon Croquette

Fresh fig, Long Clawson Blue & Honey

Starters

Nutbourne Tomato Gazpacho, Warmed Sourdough vg

Goat's Cheese, Confit Pear, Radicchio, Watercress & Walnut Salad, Port & Citrus Dressing v

Gressingham Duck Rillettes, Cornichons, Beer Sourdough

Crayfish, Mango, Heritage Chicory, watercress salad, harissa dressing

Sorbet

Lemon Sorbet

Mains

all served with Goose fat roast potatoes, honey roasted carrots, parsnip puree, braised red cabbage, double egg Yorkshire pudding, Lincolnshire pigs in blankets & lashings of gravy

Shropshire Roasted Half Chicken, Duck Croquette

Dingley Dell Pork Shoulder, Ham Hock Croquette

Roasted Rump of Beef, Ox Cheek Croquette

Our Vegan Roast, served with British rapeseed roasted potatoes, herb roasted carrots, parsnip puree, braised red cabbage, lashings of vegan onion gravy

Vegan Feta & Heritage Squash Wellington, Applewood Vegan Cheese & Roasted Red Pepper Croquette

Pudding

Lemon Tart, Clotted Cream, Raspberry

Apple & Fig Crumble, Vanilla Custard

White Chocolate Panna Cotta, Cherry Compote, Blackberry

Boat Race Day 2025 Race times

Womens Race: 13:21 | Women's Reserve Race: 13:36

Men's Reserve Race: 13:51 | **Men's Race: 14:21**

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance. Tables of 4 or more are subject to a discretionary service charge of 12.5%. An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan.