

gourdans

steak frites

petites

Freshly baked bread (vg) butter & olive oil 6 (v) | House pickles 5 (vg) (gf) | House olives 5 (vg) (gf)

deli boards

Oven-baked Camembert cheese for 2 , served with toast and pickles (vg)		18
See blackboards for today's selection – all served with house pickles & fresh grilled flat bread	2 choices	18
	4 choices	24
	6 choices	30
Charcuterie – Cobble Lane British artisan selection		
Cheese - Oxford Cheese Co - English and French selection please ask your server		

fish & plant

Tuna steak basted in caper butter, frites, salad (gf)	25
Seabass, frites, salad with optional sauce (gf)	22
Coal oven-baked aubergine, yoghurt, harissa & pine nuts (v) (gf)	18

sides

Garden salad (vg) (gf)	6
Herb and garlic marinated mushrooms (vg) (gf)	6
Frites (vg) (gf)	5
Pull of Raclette (v) (gf)	5

coal oven

gourdans steak frites

Minimum 28-day-aged British beef

Served with frites, green leaf salad & sauce

grande sirloin 10oz / 284g	32
demi sirloin 5oz / 142g	26
rump 8oz / 227g	30
venison steak 7oz / 200g	28
flat iron 8oz / 227g	26

35-day, dry-aged British beef, special cuts based on availability & weights.

Ask the server or see the boards (20 to 40 minutes, dependent on the weight & cooking preference).

Priced by weight

sauces

beef jus (gf)	
creamed peppercorn (gf)	
aioli (v) (gf)	
herb butter (v) (gf)	
salsa verde (vg) (gf)	
chimichurri (vg) (gf)	
extra sauce	2.5

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cocktails

Aperol Spritz	<i>Slightly sweet, herbal & deliciously refreshing</i>	10
Cotswold Garden	<i>Long, fruity, with tangy citrus, this delicious quintessential English mix combines Cotswolds Dry Gin, elderflower liqueur, lime and pressed apple juice to create a fresh, moreish cocktail</i>	12
Classic Negroni	<i>A cocktail of dry gin, Campari and sweet vermouth garnished with orange peel, beautifully balanced & bitter sweet</i>	12

wine list

	125ml glass	175ml glass	175ml bottle
Sparkling			
Pago de Tharsys Cava, Valencia, Spain, NV	-	-	35
Domaine J. Laurens, Cremant de Limoux Brut, Languedoc, Fr 2021	-	-	50
Can Sumoi Pet-Nat 'Montongega', Catalunya, Spain, 2018	-	-	60
White			
Quinta do Emizio Chin Chin, Vinho Verde, Portugal, 2021	7	9	32
Semeli Feast, Peloponnese, Greece, 2021	8	10	38
Haut Fevrie, Muscadet 'Gras Moutons', France 2022	9	12	42
Chavy-Chouet, Bourgogne Blanc 'Femelottes', France, 2021	14	18	65
Rosé			
Triennes Rosé, Provence, France 2022	8	10.50	43
Red			
Senioro de Libares El Marujo Tinto, Spain 2022	7	9.25	32
Cahors Clos La Coutale, Malbec, 2020	8	10.50	38
Ciu Ciu Rosso Piceno 'Bacchus', Marche, Italy 2022	8	10.50	38
Thymiopolous Jeunes Vignes de Xinomavro, Greece 2021	9	12	42
Douhairet-Porcheret Montheilie Rouge, France 2017	14	18	65
Dessert wine			
Clos Cancaillau La Dernier Carre, France, 2015	10	14	

beer & cider

Duvel, Blonde, 8.5%, 33cl	330ml
Vedett Blonde, 5%, 33cl	7
1936 Biere, 4.7%, 33cl	6
San Miguel, 5%, 33cl	5
Leffe, 6.6% - 33cl	5
Cidre Breton Brut Traditional, 5%, 33cl	5
Peroni Libera, 0%, 33cl	4

spirits

Gin		per 25ml
Cotswold Gin, 46%		5
Bombay Sapphire Gin, 40%		4
Foxhole London Dry Gin, 40%		4
Gordon's Premium Pink Distilled Flavoured Gin 38%		3
Tanqueray Export Strength Gin, 43.1%		3
Gordan's London Dry Gin, 37.5%		3

Vodka

Grey Goose, 46%	4.3
Stolichnaya, 40%	3

Whisky

Cotswold Malt Whisky, 46%	6
Francois Voyer Cognac XO, 40%	6
The English Single Malt Whisky, 43%	5
Glenmorangie Original 10yr, 40%	5
Chateau de Laubade Armagnac VSOP, 40%	5
Disarano, Amaretto, 28%	4
Whiskey Thief Straight Bourbon, 40%	4
Woodman, Whiskey, 40%	4

Rum

Rumbullion!, 42.6%	5
Havana Club White Rum, 40%	3

Vermouth

Lillet Blanc, 100ml	7
Seven Sisters Dry Vermouth, 17%	5
Cocchi Storico Vermouth Di Torino, 16%	5
Martini Rosso, 15%	2
Martini Blanco, 15%	2
Dolin Chambéry Vermouth Smooth, 17.5%	2
Dolin Chambéry Vermouth Rouge, 16%	2

soft drinks

San Pellegrino Sparkling Water, 75cl	4
Fentimans Elderflower, 27cl	4
Fentimans ginger beer, 27cl	4
Fentimans rose lemonade, 27cl	4
Fevertree tonic water, 20cl	2.5
Fevertree elderflower tonic water, 20cl	2.5
Coca Cola Zero, 33cl	3
Coca Cola, 33cl	3
Roses lime cordial, 1.5cl	0.5