

# gourdans steak frites

## petites

Freshly baked bread (vg) butter & olive oil	4	(v)	Courgette fries & aioli (good to share)	8 (vg) (gf)
Deep fried feta cheese with apple puree and salad garnish	8	(v)	House pickles	3 (vg) (gf)
			House olives	4 (vg) (gf)

## classic raclette

Traditional melted Swiss Raclette cheese over smoked potatoes, house pickles, cornichons & beef jus	14
Add Cobble Lane charcuterie (two choices), or Italian sausage.	6

## deli boards

**Oven-baked Camembert cheese for 2, served with toast and pickles (vg)**

<b>See blackboards for today's selection</b> – all served with house pickles & fresh grilled flat bread	2 choices	14
	4 choices	20
	6 choices	25
<b>Charcuterie</b> – Cobble Lane British artisan selection		
<b>Cheese</b> - Oxford Cheese Co - English and French selection please ask your server		

## seafood

Today's fish, served with salad garnish and frites

Please see boards for choice & prices

## plant & cheese

Coal oven baked courgette, with quinoa, mushroom, herbs, toasted leeks, or with a choice of house salad or frites	14
Roast aubergine with harissa, yoghurt, pine nuts and dill oil, served with a choice of house salad or frites (v) (gf)	15

## sides

Basque tomato salad (vg) (gf)	6
Garden salad (vg) (gf)	5
Herb and garlic marinate mushrooms (vg) (gf)	5
Grilled onions & pomegranate (vg) (gf)	6
Belgian frites (v) (gf)	5
Pull of Raclette (v) (gf)	4

## coal oven

gourdans steak frites

**Minimum 28 day aged locally sourced beef - see board for breeds & cuts**

Served with Belgian frites & choice of sauce

flat iron 8oz	18
demi sirloin 5oz	18
grande sirloin 8oz	26
rump 8oz	24
venison steak 8oz	17
special cut ask server or see boards	Priced by weight
(please allow 30-40min)	
gourdans steak roll with frites	15

Sirloin steak strips, aioli, pickled red onion, & rocket in grilled house bread

## 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

The team works hard to provide the best food and table service possible. Please note, a discretionary 12.5% service charge is added to the final bill for dine-in guests.

# gourdans

## steak frites

### cocktails

Aperol Spritz	<i>Slightly sweet, herbal &amp; 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>	14
Classic Negroni	<i>A cocktail of dry gin, Campari and sweet vermouth garnished with orange peel, beautifully balanced &amp; bitter sweet</i>	12

### wine list

	125ml glass	bottle
<b>Sparkling</b>		
Pago de Tharsys Cava, Valencia, Spain, NV	-	35
Can Sumoi Pet-Nat 'Montongega', Catalunya, Spain, 2018	-	60
<b>White</b>		
Quinta do Emizio Chin Chin, VINO Vede, Portugal, 2020	6	28
Semeli Feast, Peloponnese, Greece, 2020	8	38
Haut Fevrie, Muscadet 'Gras Moutons', France 2018	9	42
Chavy-Chouet, Bourgogne Blanc 'Femelottes', France, 2020	14	65
<b>Rosé</b>		
Triennes Rosé, Provence, France 2019	8	43
Can Samoi La Rosa, Catalonia, Spain 2019	10	48
<b>Red</b>		
Gonzalo Gonzalo Tinto 'Gran Cerdo', Tempranillo, Spain 2020	6	28
Cahors Clos La Coutale, Malbec, 2019	7	35
Ciu Ciu Rosso Piceno 'Bacchus', Marche, Italy 2020	8	38
Thymopolous Jeunes Vignes de Xinomavro, Greece 2020	9	42
Douhairet-Porcheret Montheilie Rouge, France 2019	14	64
<b>Dessert wine</b>		
Bentomiz Ariyanas, Naturalmente Dulce, Spain 2012	12	
Clos Cancaillau La Dernier Carre, France, 2014	16	

### beer & cider

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

### spirits

Gin	per 25ml
Rathfinny Seven Sisters Gin, 40%	5
Cotswold Gin, 46%	5
Bombay Sapphire Gin, 40%	3
Foxhole London Dry Gin, 40%	4
Gordons Premium Pink Distilled Flavoured Gin, 38%	2.8
Tanqueray Export Strength Gin, 43.1%	3
Gordans Gin	3
Hake Gin	2.5

#### Vodka

Grey Goose, 46%	4.3
Stolichnaya, 40%	3

#### Whisky

Cotswold Malt Whisky, 46%	6
Francois Voyer Cognac XO, 40%	5
The English Smokey Single Malt Whisky, 43%	4.5
Glenmorangie Original 10yr, 40%	4.5
Chateau de Laubade Armagnac VSOP, 40%	4
Whiskey Thief Straight Bourbon, 40%	3

#### Rum

Rumbullion!, 42.6%	3
Havana Club White Rum, 40%	2.8

#### Vermouth

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%	3

### soft drinks

San Pellegrino Sparkling Water, 75ml	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
Diet Coca Cola, 23cl	3
Coca Cola, 20cl	3
Roses lime cordial, 1.5cl	0.5