

# Lunch at 113



## Starter

Roast vine tomato soup with tomato loaf and basil butter	£6.25
Aberdeen black pudding Scotch egg served with tomato and black pepper ketchup	£7.25
Soft rabbit terrine with beetroot piccalilli and tarragon bread	£7.50
Morecombe Bay potted brown shrimp and devilled crab claw sour bread with spiced cream	£7.75
Cox's apple and Cropwell Bishop salad with pickled walnuts	£7.00

## Main

Oxford Down lamb's liver with mustard mash, crispy smoked bacon and rich onion gravy	£13.50
Cornish mackerel with smoked garlic bubble & squeak and tomato	£13.00
North Atlantic cod and Cornish coast Venus clams with samphire butter	£14.50
Sutton Hoo chicken with a warm salad of chicory endive, Jerusalem artichokes, spinach and Bristol sherry vinaigrette	£14.00
Long Clawson stilton, red pepper and chestnut tart with sprouting broccoli and a potato, radish and water cress salad	£12.00

## Side Dishes

Heritage tomato and onion salad   Maris Bard new potatoes   Chunky duck fat chips Seasonal leaf salad   Glazed carrots   Sprouting broccoli	£3.00
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## Pudding

Poached warm winter berries, glazed with sloe gin and vanilla meringue	£5.00
Victoria plum and apple cobbler with vanilla custard	£5.00
Cherry Bakewell tart with Dorset clotted cream ice cream	£5.50
Dark chocolate mousse with white chocolate sorbet and orange all butter thin biscuit	£5.50
Oxford Blue with walnut bread and caramelised cob nut snap	£6.50



All of our daily dishes are served with either a soup or salad as a complimentary starter.

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## Monday: Pie and Mash

Chicken, leek and mushroom pie £13.50

*A traditional dish which bloomed in popularity with the working class of the East End of London during the Victorian age, because it was easily transported with a pastry case to protect the filling.*

## Tuesday: Smoked Fish

Scottish smoked haddock fishcake with poached egg, spinach and butter sauce £13.50

*The smoking of fish can be traced back to the beginning of recorded history and as far as we have evidence of humans cooking food. As well as adding a unique flavour, smoking acts as an excellent preservative.*

## Wednesday: Lancashire Hotpot

Lancashire hotpot with Welsh lamb £13.50

*While the whole family worked at the mill, a pot of this cosy classic was traditionally placed on the embers of the previous night's fire to cook slowly throughout the day, ready for their return in the evening.*

## Thursday: Roast Beef

Rare roast fore rib of beef with Yorkshire pudding, savoy cabbage and goose fat roasted potatoes £18.50

*Truly the quintessential English dish. Fore rib is a loin cut, so distinguished that legend has it that Henry VIII was moved to knight the loin of his beef, creating the name SirLoin!*

## Friday: Fish and Chips

Catch of the day served fried or grilled with chunky chips and crushed peas £13.50

*This dish became highly popular as one of the few meals not subject to rationing in England during the World Wars. The first occurrence of this usage of the word chip noted in the Oxford English Dictionary is taken from the Dickens' classic A Tale of Two Cities, 1859, in the phrase: 'Husky chips of potatoes'.*