

Dave's

Snapery East sourdough, house butter 4

Welsh rarebit 7

Courgette, whipped goats curd, black truffle 10

Smoked mackerel paté, horseradish, dill 7

Red prawn carpaccio, broad beans 12

Pink fir potato, hay butter, ricotta salata 8

Fine beans, potato salad 7

Cornbury beef tartare, rosehip, parsley 9

Fish of the day, sauce vierge, pine nut 20

Pork tenderloin, potato Anna, apple and prune purée 18

Coffee crème Brûlée 8

Summer berries & elderflower tartlet, marshmallow ice cream 9

Sorbet 6

Plate of 5 charcuterie 18

Plate of 5 British Cheese, seasonal chutney, sourdough crackers 18

If you have any questions about allergens please ask our trained staff.

Cornbury House Farm

Cornbury House Farm, proudly owned by David and Fiona Howden, stands as a beacon of sustainable and compassionate agriculture. With a deep rooted passion for animal welfare, the Howden's have practiced sustainable farming for over two decades, ensuring their Longhorn cows enjoy a luxurious lifestyle marked by leisurely grazing days on a diet enriched with nutritious forages like chicory, sainfoin, and lucerne.

Longhorns are highly sought for their tenderness, a testament of the benefits of humane and environmentally responsible farming.

While much of the UK sees animals raised in distressing factory farm conditions, at Cornbury Farm the welfare of livestock is paramount. The farm strictly adheres to principles like providing ample space, minimising stress, and allowing animals to express their natural behaviours.

The farm is run by Tom Greenway, a recent graduate of Harper Adams University. Having joined Cornbury House Farm in 2021, Tom's passion for sustainable agriculture has played a pivotal role in upholding top tier standards of animal welfare and land management. His efforts promote soil health and biodiversity, ensuring a thriving ecosystem.

Recently, the Howdens have embarked on a project that will use polytunnels to grow vegetables locally especially for the wine bar as well as starting a curing process of their beef to make charcuterie, perfect to pair with one of our reds. New initiatives are constantly conceived to acquire the best local and sustainable produce.

The menu at Dave's, carefully curated by head chef Benjamin Stanley proudly features Longhorn beef, Middle white pork, Lamb, Venison and seasonal vegetables from Cornbury House Farm.