



### **Snacks**

Truffle and Pecorino nuts 4  
Taralli 4  
Sesame & black peppercorn crackers 4  
Olives 5  
Smoked cured duck 5  
Scotch egg with romesco sauce 6  
Focaccia with Olive Oil 5

### **To share**

Snappy East sourdough, house butter 4.50 / 6.50  
British Cheese, crackers, chutney 16/31/44  
British Charcuterie 15/30/37

### **Plates**

Scallop, whey sauce 17  
Welsh Rarebit, pickles 10  
Tomato Bruschetta 6  
Sardine Bruschetta 9  
Summer Courgettes, Garlic yogurt, Chilli 12  
Flatbread 13 *Ask staff for toppings*  
Cornfed chicken, lemon butter sauce, potatoes 10  
Gazpacho, almond and grapes 8

### **Mains**

*(served with salad and potatoes)*

Hake, smoked haddock, charred broccoli 27  
Cornbury Farm Beef, artichoke, sun-dried tomatoes 26

### **The ICON**

Beef Short-rib sandwich, bone marrow and truffle mayo 20

### **The light bites**

Homemade pasta with garden peas, mint 16  
Heritage tomato salad 8

## **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 Howdens 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 such as providing ample space, minimising stress, and allowing animals to express their natural behaviours. The farm is run by Tom Greenway, a graduate of Harper Adams University, and 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, allowing them to be sourced locally for Dave's 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 also proudly features Longhorn beef, Middle-white-pork, Lamb, and Venison from Cornbury House Farm.