

# BREAKFAST

8AM - 12PM

## YOO Breakfast

Bacon, Sausage, Tomato, Portobello Mushroom,  
Hash Brown, Black Pudding, Poached Egg,  
Sourdough Toast / 17

## YOO Veggie Breakfast

Smashed Avocado, Tomato, Portobello Mushroom,  
Veggie Sausage, Poached Egg,  
Sourdough Toast (v) / 16

Smashed Avocado, Poached Egg,  
Toasted Sourdough (v) / 12

Smoked Salmon, Scrambled Eggs,  
Toasted Sourdough (v) / 14

Sautéed Forest Mushrooms,  
Toasted Sourdough (v) / 11

## Eggs Benedict

Smoked Back Bacon, Brown Butter Hollandaise / 12

## Eggs Royale

Smoked Salmon, Brown Butter Hollandaise / 16

## Buttermilk Pancakes

Streaky Bacon, Maple Syrup / 12  
Blueberries, Yoghurt / 12

Smoked Bacon, Fried Egg, Brioche Bun / 9

Cotswold Sausage, Fried Egg, Brioche Bun,  
Smoked Tomato Chutney / 9

Bacon, Sausage, Hash Brown, Fried Egg,  
Brioche Bun, Smoked Tomato Chutney / 12

Portobello Mushroom, Fried Egg,  
Smoked Tomato Chutney (v) / 9

Sourdough Toast, Butter / 5

+Jam / Marmalade / 1

Please note a discretionary 10% service charge will be added to your bill.

### ALLERGENS

If you have a food allergy or intolerance please let us know before ordering any food. Please note that all dishes are prepared in a kitchen where allergens are present (such as NUTS, GLUTEN, DAIRY). All free-from dishes are free from allergen containing ingredients but we're unable to guarantee free from allergen traces. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST - please ask your server for a full list of dishes and allergens - all dishes of subject to availability.

# FESTIVE À LA CARTE MENU

## WHILE YOU WAIT

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House Marinated Olives (v) / 6

Winter Fig, Hazelnut, Ricotta (v) / 9

Beet Tahini, Seeds (v) / 7

Smoked Aubergine & Miso Dip, Flatbread (v) / 7

Homemade Focaccia, Olive Oil (v) / 6

Charred Padron Peppers, Sea Salt (v) / 8

Oxford Blue, Walnut, Port Honey, Flatbread (v) / 9

## STARTERS

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Burrata, Winter Squash, Pecans, Molasses (v) / 14

Winter Kale Salad, Bulgur Wheat, Toasted Seeds, Pomegranate

Molasses (v) / 11

Artichoke Soup, Crisp Artichokes (v) / 12

Pressed Game Terrine, Pistachios, Date Chutney, Toast / 8

Winter Root Vegetable Salad, Treacle, Sprouts (v) / 12

Chalk Farm Trout, Cucumber, Lemon, Prawn (v) / 12

Scallop, Celeriac Puree, Split Sauce / 15

## MAINS

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Roasted Bronze Turkey, Little Pigs, Roast Potatoes,

Winter Vegetables / 24

Braised Beef 'Pot Au Feu', Onions, Lardons, Carrots, Whipped

Potato / 28

Pan-fried Plaice, Capers, Shrimp, Samphire, Lemon / 25

Ragu Of Mushrooms, King Oyster, Cep Puree,

Pangretatto (v) / 22

Christmas Burger, Bacon, Cranberry, Brie / 18

Vegan Christmas Burger, Cranberry, Vegan Cheese (ve) / 18

Beer Battered Haddock, Chips, Peas, Lemon, Tartar / 18

Winter Spiced Lamb, Courgette, Anchovy Mayonnaise / 28

Roasted Monkfish On The Bone, Harissa, Lemon / 30

## GRILL

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*all served with watercress & roast onion*

12oz Ribeye Steak

+ Cafe de Paris Butter / 36

Peppercorn / Brown Butter Bearnaise / 4

Half Roast Chicken

+ Lemon & Herb / Peri Peri / 24

Grilled Cauliflower, Chickpea Dahl, Harissa, Sprouts (v) / 18

## SIDES

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Tenderstem Broccoli, Soy, Sesame / 6

Honey Glazed Carrots / 7

Gem Salad, Cashew Dressing (ve) / 7

Truffle Whipped Potato / 7

Mac n Cheese, Crispy Onions / 7

Fries / 5

+Truffle & Parmesan / 7

## DESSERTS

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Home-made Christmas Pudding, Brandy Sauce (v) / 9

Valrhona Chocolate Ganache, Orange Crémaux (v) / 9

Sticky Toffee Figgy Pudding, Cotswold Dairy Ice Cream (v) / 9

Seasonal Crumble, Custard (v) / 9

Baked Vanilla Cheesecake, Cranberry (v) / 9

Poached Pear, Pear Sorbet, Praline, Mulled Wine (v) / 9

Cheese Of The Week, Quince, Crackers (v) / 12

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# SUNDAY

## WHILE YOU WAIT

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Whipped Lardo, Sourdough / 4  
Ham Croquettes, Parmesan / 7  
Nocellara Olives / 4

Charcuterie Board, Pickles, Bread / 12  
Smoked Aubergine & Miso Dip, Flatbread (ve) / 8  
Charred Padron Peppers / 8

## STARTERS

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Burrata, Pear, Golden Raisins, Basil / 12  
Prawn & Salmon Cocktail / 12  
Pressed Ham Hock Terrine, Date Purée, Toast / 12  
Mezze Board, Pickles, Bread (ve) / 12

Winter Soup, Focaccia / 8  
Home Cured Gravlox, Mustard Mayo, Toast / 12  
Gem Salad, Cashew Dressing, Cashews (ve) / 9

## THE ROAST

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Roast Sirloin of Beef / 28  
Free Range Chicken Breast / 25  
Pumpkin & Squash Wellington, Walnut Pesto / 18

Slow Roasted Leg of Cotswold Lamb, Mint Sauce / 26  
Pork Belly Porchetta, Cranberry, Apple / 26

*all served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables, Gravy*

## PLATES

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Roast Fillet of Hake, Artichoke Purée, Nero / 28  
Beer Beer Battered Haddock, Triple Cooked Chips, Peas / 18  
Monkfish, Romesco, Lemon & Garlic / 35  
Korean Chicken Burger, Kimchi, Cheddar, Fries / 18  
Yoo Burger, Bacon, Cheese, Fries / 18

Moving Mountain Burger, Vegan Cheddar, Fries (ve) / 18  
Truffle Tagliatelle, Parmesan / 20  
Harissa Roasted Cauliflower, Pomegranate, Almonds (ve) / 18  
Roast Winter Vegetable Salad, Treacle Dressing,  
Labneh (ve) / 16

## DESSERTS

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Chocolate & Miso Brownie, Salted Caramel Ice Cream / 9  
Apple & Plum Crumble, Custard / 9  
Croissant Bread & Butter Pudding / 9  
Pavlova, Coconut Yoghurt, Plum (ve) / 9

Baked Vanilla Cheesecake, Cranberry / 9  
Sticky Toffee Pudding, Cotswold Cream Ice Cream / 9  
Poached Winter Pear, Pear Sorbet (ve) / 8  
Cheese Of The Week, Quince, Crackers / 12

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