

SOURDOUGH, CULTURED BUTTER 4

### TO START

- CHICKEN & GAME TERRINE , MULLED PEAR, HERITAGE CARROT, BRIOCHE 14
- BARBECUE HEN OF THE WOOD MUSHROOM, KING OYSTER, SOURDOUGH 12
- CHALK STREAM TROUT TARTARE, CHARCAOL, WASABI, NORI, CAVIAR 10
- SALT BAKED ARTICHOKE, IBERICO, CRISPY EGG, FRISELINE 14
- LINE CAUGHT MACKEREL, GOLDEN RAISIN, BURNT APPLE, SEA FENNEL, CAPERS 10

### MAIN COURSE

- GOOSENARGH DUCK , POTATO HASH, CREAMED SPROUT, CLEMENTINE 29
- BEETROOT BRINED PORK, BLACK PUDDING, SPELT, CHARCUTIERE SAUCE 24
- WILD SEA BASS, CHESTNUT GNOCCHI, WINTER SQUASH 24
- HALIBUT, CAULIFLOWER YOGHURT, BLACK CURRY, SEAWEED BUTTER 22
- CEP RISOTTO, PIED DE BLEU, GIROLLES, HAZELNUT 16

### TO SHARE

50 DAY AGED COTE DE BOEUF, BEEF FAT CARROT, TENDERSTEM BROCCOLI, OXTAIL PIE, BEARNAISE 75

### SIDES

#### ALL 4

TRIPLE COOKED CHIPS  
TENDER STEM BROCCOLI  
CRUSHED POTATO, CHIVE  
SEASONAL GREEN SALAD

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ALICE

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
A discretionary optional service charge of 12.5% will be added to your bill.