

• E V E N L O D E •

BAR BITES

ARTISAN BREADS, WHIPPED BUTTER	£4
SELECTION OF MEDITERRANEAN OLIVES	£4
PIRI PIRI CHICKEN WINGS	£4
HONEY & MUSTARD LITTLE PIGGIES	£4

- ASK AT THE BAR FOR TODAY'S CHEF'S NIBBLES -

STARTERS

TODAY'S FRESHLY MADE SOUP	£5.5
Artisan breads	
SALMON FISHCAKES	£7.5/£11
Wilted spinach, poached hen's egg, hollandaise	
DEVILLED WHITEBAIT	£7.5
Lime chilli mayo	
SALT & PEPPER CALAMARI	£6.5
Sweet chilli sauce	
RED & GOLDEN BEETROOT, PUMPKIN SEEDS AND GOATS CHEESE	£7/£10
Toasted walnuts, herbs	

PASTA, RISOTTO & SALADS

CAESAR SALAD	£7/£10
Anchovies, croutons, crispy maple bacon, Parmesan, sweet pickled egg, Caesar dressing	
BROAD BEAN, GARDEN PEA & MINT RISOTTO	£7/£10
TOMATO AND CHILLI ARRABIATTA LINGUINE	£9
Garden herbs	
BROCCOLI, EDAMAME BEAN & BABY SPINACH	£6/£9
Pomegranate, avocado, quinoa, apple & mint dressing	
ADD TO ANY OF THE ABOVE DISHES - HALLOUMI £4 CHICKEN £4 PRAWNS £5	

PIZZA

MARGHERITA	£9
Cherry tomato, mozzarella & basil	
DIAVOLA	£11
Chorizo, pepperoni, mozzarella, roasted peppers, jalapeños	
DI CAPRA	£11
Goats cheese, mozzarella, caramelised onion, mushroom & spinach	
VEGETARINA	£9.5
Roasted peppers, olives, jalapeños, pesto	

GRILL

½ PIRI PIRI CHICKEN	£13.5
Slaw, fries or salad	
BBQ PORK RACK OF RIBS - FULL OR ½ RACK	£22/£12
Slaw, fries or salad	
SPICED CHICKPEA BURGER	£11.5
Beetroot relish, watercress, sweet potato fries	
HAND CRAFTED 8OZ BEEF BURGER	£13.5
Barbers cheddar, crispy bacon, brioche bun, skinny fries	
28 DAY AGED 8OZ SIRLOIN STEAK	£18.5
Oven roast tomato & mushroom, chunky chips	
Choice of sauces: <i>Bernaïse, peppercorn, Oxford blue or garlic butter</i>	£2

2-4-1 PIZZA

MON TO FRI 3-6PM
SUNDAY 5PM - CLOSE

PRIX FIXE

MON TO FRI 12-6PM
2 COURSES - £12 | 3 COURSES - £14

MAINS

BEER BATTERED FISH	£13.5
Smashed minted peas, chunky chips, tartare	
SOUTH COAST SCAMPI	£12.5
Smashed minted peas, skinny fries, tartare	
CORN FED CHICKEN BREAST	£14.5
Wilted kale, sautéed new potatoes, thyme, shallot & creme fraiche	
BEEF, MUSHROOM & ALE PUFF PASTRY PIE	£13
New potatoes, summer vegetables	
PAN FRIED FILLET OF SEA BASS	£15
Crushed new potato champ, sauce vierge	
GOAN CURRY - Choose from: Vegetable , chicken, fish or prawn	£13
Spinach pakora, wild rice, poppadom, apricot chutney	
TREACLE & CIDER GLAZED HAM	£12.5
Twice free range egg, chunky chips	
SLOW COOKED SHOULDER OF LAMB	£16
Spring onion mash, red wine & lentil jus	
SPINACH GNOCCHI	£8/£13
Mixed bean ragu	

SIDES

THE EVENLODE SALAD	£3.5
STEAMED SUMMER GREENS	£3.5
ONION RINGS	£3.5
SLAW	£3.5
THICK, SKINNY OR SWEET POTATO CHIPS	£3.5/£3.5/£4

DESSERTS

CHOCOLATE BROWNIE	£6.5
Salted caramel ice cream	
VANILLA CHEESECAKE	£6.5
Blackcurrant sorbet	
BAKEWELL TART	£6.5
Cream or vanilla ice cream	
MINI PAVLOVA	£6.5
Lime curd, seasonal fruits	
SELECTION OF ICE CREAM & SORBETS	£6.5
Rossini curls	
TRIO OF BRITISH CHEESES	£9
Chutney, oatcakes	

PORT & STICKY

QUINTA DE LA ROSA LBV PORT	£4.5
QUINTA DE LA ROSA 10YO PORT	£7
ELYSIUM BLACK MUSCAT	£25 £6

JOIN US FOR BREAKFAST, MORNING COFFEE AND CAKE FROM 8AM MONDAY TO FRIDAY, 9AM SATURDAY & SUNDAY
- CAKES AND PASTRIES SERVED ALL DAY TO 6PM -

GLUTEN FREE VEGAN VEGETARIAN PRIX FIXE

Our fish dishes may contain small bones. If you have any concerns about the presence of allergens in our food please ask your server for more information about dish ingredients
We buy from local suppliers wherever we can. 10% optional service charge will be added to parties of six or more

Eynsham | Oxfordshire | OX29 4PS | t: 01865 882 878 | www.evenlode.pub | fb: TheEvenlodeEynsham

BUBBLES

Prosecco Le Dolci Colline, Italy - 200ml Bottle



BTL

£9



125ml

The Evenlode Bubbles

£23

£6

Prosecco Le Dolci Colline, Italy

£32

Le Dolci Colline Rosé, Italy

£26

Furleigh Estate Classic, Dorset, England

£45

Taittinger NV Champagne, France

£60

ROSE

Hutton Ridge Pinotage Rosé, South Africa

This wine is full to bursting with fresh fruit characters but is dry to taste



BTL

£19



250ml

£6.5



175ml

£5

Riptide White Zinfandel, California

Gently sweet but incredibly refreshing.

£22

£7.5

£6

Le Havre de Paix, Côtes de Gascogne, France

Soft, fruity and very easy to drink.

£18.5

£6.5

£5

Dry River Chardonnay, South East Australia

A whiff of the classic 'wet stones', crushed walnuts and citrus aromas

£20

£7

£5.5

Santa Lucia Sauvignon Blanc, Special Release, Chile

Soft, fruity and very easy to drink

£21

£7.5

£6

Vinazza GPG, Garganega Pinot Grigio, Veneto, Italy

A lightly aromatic dry pinot grigio with ripe citrus & baked apple characters make this fresh crisp & easy to drink

£21

£7.5

£6

Picpoul de Pinet, Domaine la Serre, France

Fresh and minerally with citrus rind on the nose the palate is clean and has a crisp acidity but plenty of citrus

£25

Southern Dawn Sauvignon Blanc, Marlborough, New Zealand

A classic nose of gooseberries & fresh cut grass the mid weight palate is filled with ripe tropical fruits & a hint of oiliness

£26.5

Painted Wolf, The Den Chenin Blanc, Paarl, South Africa

A lively aroma and flavour of melon and pear with savoury minerality

£27.5

Albariño Reveleste, Rias Baixas, Spain

Ripe citrus fruit a crisp palate of lemon zest, fresh lime and stone fruits

£28

Petit Chablis, Alain Geoffroy, France

Tight, ultra clean steely fruit with wet stone mineral and lemon notes

£33.5

Alasia Gavi del Comune, Italy

Orange, pear, lime citrus, vanilla with apple & pear on the palate

£34.5

Sancerre Blanc, Domaine Cherrier, France

Traditionally made sancerre at its best with highly minerally fruit & flavours of gooseberry & wet grass

£36

WHITES

Abadia Mercier 'A' Tempranillo Merlot Syrah Spain

Juicy and fresh with red and black fruits and a hint of smoke and spice

£18.5

£6.5

£5

Santa Lucia Merlot, Special Release, Chile

Fruity and rounded with spicy notes, cherries, blackcurrants and small red berry jam

£21

£7.5

£6

Dry River Shiraz, Riverina, Australia

Intense dark red with a hint of violet & lifted florals blueberries fresh tobacco white pepper & spice

£21

£7.5

£6

Fox Grove Shiraz/Cabernet, South East Australia

Soft and juicy with brambly fruit, spice and blackcurrants. The palate is round and soft and has a good finish

£24

Navajas Rioja Tinto, Spain

This is rioja at its precocious youthful best with intense raspberry & black cherry fruit overlaid with vanilla and coconut

£25

£8.5

£6.5

Los Haroldos Malbec, San Carlos, Uco Valley, Argentina

Smoky tannins support raspberry plum & cassis flavours alongside a healthy dose of aromatic wood & spice

£25

Volpetto, Chianti, Italy

Juicy and mouthfilling with lots of crushed berry fruit and silky tannins

£26.5

Taringi Pinot Noir, Marlborough 2013, New Zealand

Rich on the nose with subtle hints of raspberries and cherries

£28

Edgebaston 'The Berry Box Red', Stellenbosch, South Africa

A wine that is instantly gratifying in flavour whilst showing good structure and tannin concentration to allow for some maturation

£32

Terre di Valgrande Valpolicella Ripasso, Italy

This is classic Ripasso, with a velvety texture, rich and concentrated berry and raisin flavours, but enough acidity to keep things fresh

£40

Les Charmes de Grand Corbin, St. Émilion Grand Cru, Bordeaux, France

A ripe and rich wine with plum, dark cherry and plenty of earthy notes. The palate is full yet with elegance and feels fresh on the long satisfying finish

£49.5

REDS