

Cornish crab, girolles
& samphire risotto 22.95

Swordfish carpaccio
with pink grapefruit dressing
& olive oil 12.95

PIZZETTAS

Tomato, caper & anchovy 9.95 Spinach, onion, egg, gorgonzola 10.50
Girolles, taleggio & oregano 10.95

STARTERS

Gazpacho 7.95
Wood fired octopus, lentils, lemon & paprika 14.95
Ham hock terrine, carrot & mustard jam 9.95
Watermelon, feta, basil & mint 6.95
Cornish crab mayonnaise, fennel & chicory slaw 15.50
Romaine lettuce, radish, pecorino & avocado 7.50 / 14.95
Tapas board to share 18.95

PASTA & RISOTTO

Duck & wild mushroom ragù rigatoni 18.95 Seafood linguine, prawns, mussels, clams, squid, tomato and fennel 19.95
Green pea & mint risotto, gremolata & ricotta 16.95

MAINS

Today's Fish – market price
Free range chicken escalope, parmesan breadcrumbs, tomato & rocket salad 18.95
Buffalo mozzarella, heritage tomatoes, oregano, pickled beets & watercress 16.50
Fillet of stream trout, spinach, new potatoes, pickled cucumber & horseradish cream 22.95
Gees chargrilled cheese burger (chuck & shin), tomato salsa & chips 18.95
Baked sweet potato, spiced chickpeas, roasted peppers, tzatziki & pomegranate salsa 16.95
Lamb cutlets, caponata, cavolo nero & salsa verde 26.00
28-day dry-aged 10 oz Aberdeen angus ribeye steak, smoked garlic butter, chips & salad 31.95
Grilled shell-on gambas, aioli 10.50 / 21.00 (*three or six*)

SIDES 5.50

Panzanella Kale, garlic & shallots Wood fired courgettes
Chips New potatoes Summer vegetables slaw

PUDDINGS

Orange posset & rhubarb, ginger biscuit 6.95 Almond & polenta cake, roasted peaches, clotted cream 7.95
Chocolate nemesis, creme fraiche 9.50 Ice cream & sorbet with almond & pistachio biscotti 3.95 (*per scoop*)
Selection of cheeses, toast, membrillo & olives 14.50 Lemon tart & strawberries 8.95

The grade II listed conservatory started life as a greengrocer and florist in 1897, serving market garden vegetables and flowers that the Gee family grew on land over the road. The Gee family were renowned nurserymen in the North Oxford suburb at the time, selling indoor and outdoor plants, flowers, fruit and vegetables. They often grew these crops themselves just behind the conservatory, in what is still known as Norham Gardens. In 1985, Jeremy Mogford converted this vegetable, fruit & flower shop into Gees Restaurant & Bar.

Fast forward to spring 2022 and a full, top-to-bottom makeover, unveiling a brand-new kitchen, a glamorous repositioning of the old Gees bar, and a total redecoration throughout. With the addition of our Secret Garden, a secluded courtyard terrace at the rear of the glasshouse, and Gees Gallery, a beautiful multifunctional private dining space, we welcome you with a new glow to our Mediterranean-inspired utopia.