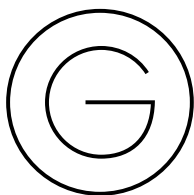


Mediterranean Fish Stew
monkish, red mullet, shrimp,
mussels, clams & squid, aioli £25.95



Local Asparagus
melted butter, hollandaise
or vinaigrette £12.95

PIZZETTAS

Tomato, caper & anchovy 9.95 Proscuitto, artichoke & pecorino 10.50
Girolles, taleggio & oregano 10.95

STARTERS

Summer minestrone 7.95
Wood fired octopus, lentils, lemon & paprika 14.95
Chopped steak tartare, egg yolk, crostini 12.95
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

Pork, tomato & fennel ragù, rigatoni 17.50 Prawn, courgette & chili linguini, smoked garlic butter 18.95
Artichoke & lemon risotto, oregano, fried capers, parmesan 16.95

MAINS

Today's Fish – market price
Free range chicken escalope, parmesan & breadcrumbs, tomato & rocket salad 18.95
Burrata, heritage tomatoes, oregano, pickled beets & watercress 16.50
Fillet of cod, rainbow chard, peperonata 22.95
Gees chargrilled cheese burger (chuck & shin), tomato salsa & chips 18.95
Wood fired aubergine, borlotti beans, black olive pangrattato 16.95
Grilled lamb cutlets, peas, broad beans & asparagus, 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 Peas, broad beans & asparagus Wood fired courgettes
Chips New potatoes Macaroni Cheese

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 pistachio biscotti 3.95 (*per scoop*)
Selection of cheeses, toast, membrillo & olives 14.50



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.

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.