

DESSERTS

Crème brûlée (*gf) [2, 4, 7] Classic French dessert with caramelised sugar & shortbread	9	Chocolate brownie [2, 4, 7] Warm rich brownie with vanilla ice cream	9.5
Sticky toffee pudding [2, 4, 7] Classic sponge made with dates, toffee sauce & vanilla ice cream	9.5	Seasonal fruit crumble [2, 4, 7] Classic English dessert, with seasonal fruit, served with hot custard	10
Pineapple tarte tatin [2] Oven baked tarte, served with cocunut ice cream (12 mins)	10	Disaronno affogato [4, 7] Vanilla ice cream with espresso & shot of Disaronno (alcoholic)	12

CHEESE

3 or 4 cheese cheeseboard [2, 7, 14] Choose from:	Wookey hole cheddar	Organic blue vien brie	14/18
	Truffle gloucester	Single gloucester	
	Organic cotswolds brie		

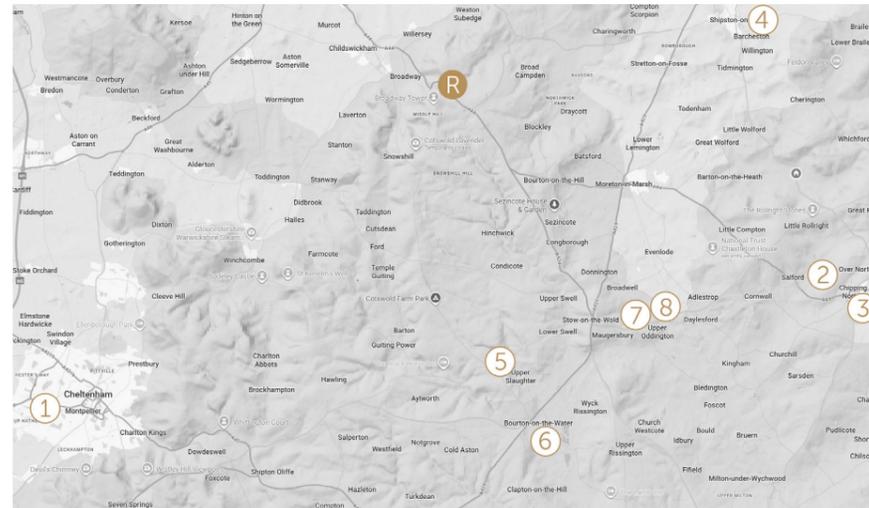
PORT & DESSERT WINE

Taylors reserve port (50ml)	7	Quady essesia orange muscat 2021 (100ml/350ml btl)	15 / 45
Taylors 10 year Tawny port (50ml)	9	Castelnaud de suduiraut 2016 sauternes (100ml/350ml btl)	16.5 / 49

DIGESTIF

Cotswolds negroni	14	Jamesons irish coffee	9
Flat white martini	13	Double espresso	3.9
Espresso martini	13	Americano	4.2
Old fashioned	13	Cappucino, flat white, latte	4.5
Cotswolds gin & dubonnet	13	Herbal tea, English tea	4.2

LOCAL COTSWOLD'S SUPPLIERS



Russell's Steak & Seafood Grill sources the best local ingredients to create delicious wholesome dishes, packed with innovative flavours. Our meats are supplied by Trev Beadle Family Butcher, Oxfordshire's Award-Winning butcher. Where possible, fish and shellfish are from sustainable sources

1. New Wave Fish - Gloucester
2. Mark's Cotswold's Bakery - Chipping Norton
3. Trev Beadle Butchers - Chipping Norton
4. Cotswold's Distillery - Shipston-on-Stour
5. Simon Weaver Dairy - Lower Slaughter
6. Craft Drinks - Bourton-on-the-Water
7. Alan Cox Farm - Upper Oddington
8. Trim me Bush - Lower Oddington

A discretionary 12.5% service charge will be added to your bill.



WELCOME
TO RUSSELL'S

WHAT ARE WE ABOUT?

When Warren, Darius & Norman took over Russell's in May 2025, they wanted to create a restaurant with great locally sourced ingredients, a relaxed & friendly atmosphere with a homely service. Their previous venture, The Horse & Groom Village Inn in Upper Oddington, was listed in the UK Top 50 Gastropubs, for their Steak & Seafood menu. That same team, along with our trusted suppliers now welcome you to Russell's.

NIBBLES

Queen Gordal olives (v)
Large pitted olives from Seville, known for firm & meaty texture

6 Sourdough bread with butter & balsamic oil (v) [2, 7] 6
Award winning sourdough from Mark's Cotswolds Bakery in Chipping Norton using locally milled flour.

Padrón Peppers (v)
Mild & sweet peppers, pan fried & tossed with Maldon sea salt

7

STARTERS

Crispy spring rolls (v) [2, 12, 13]
Rice vermicelli noodles & asparagus filled with a teriyaki dip

9 Stuffed Mushroom (v) [7] 9
Portabello mushroom filled with cheddar & sun-dried tomatoes

Diced chicken thigh [2, 3, 5, 12, 13]
Juicy thighs in crispy coating, kimchi & Korean hot bulgogi sauce

10 Scottish Salmon gravadlax (gf*) [2, 5, 7, 9] 11
Beetroot & gin cured salmon with horseradish cream & sourdough

Sesame Prawn Toast [2, 3, 4, 12]
On Mark's sourdough served with a sweet chilli dip

11 Crab & Prawn Cocktail (gf*) [2, 3, 4] 13
White crab claw meat, brandy marie rose sauce & sourdough

Garlic King Prawns (gf*) [2, 3]
Pan seared shelled King Prawns with Garlic & chilli oil & sourdough

15 Scottish Scallops [7, 8] 17
Pan seared scallops with creamy pea purée & parsnip crisps

SALADS

Beetroot & Goats cream cheese salad (v) [7, 9, 10]
With candied walnut, sweet orange & seasonal leaves, house dressing

18 Duck Hoisin salad [12, 13] 19
Shredded honey roasted duck, pomegranate, spring onions, rocket leaves in hoisin dressing

Thai King Prawn Salad [3, 5, 12, 13]
Vermicelli noodles, coriander, carrot in fragrant Thai style dressing

22

VEGETARIAN & VEGAN

Provençale style Gnocchi (v, ve*) [2, 7]
Pan fried gnocchi with tomatoes, aubergine, courgette & parmesan

18 Truffle mac & cheese (v) [2, 7] 18
Classic mac & cheese with mushrooms, spinach & truffle oil

ALLERGEN INFORMATION

[1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates

All our food is prepared in a kitchen where nuts, gluten, and other allergens are present. Please note we take care to prevent cross-contamination, however, all products may contain traces of any allergen, as all menu items are produced in the same kitchen. [ve* can be made vegan, gf* can be made gluten free]



RUSSELL'S
steak & seafood grill

FLAME GRILLED STEAKS & LAMB (served with grilled tomato & rocket salad)

Flatiron steak (8oz) - 30 day aged £19
From the chuck, marbled with rich beef flavour, coarse grain throughout. Ideally cooked medium rare.
●○○○ tenderness ●●●○ leanness ●●●○ depth of flavour

Sirloin steak (8oz) - 30 day aged £25
From top sirloin, fat on one side, naturally less intense beef flavour, lean & minimal marbling
●●○○ tenderness ●●○○ leanness ●●○○ depth of flavour

Rib eye steak (10oz) - 30 day aged £33
Flavoursome steak, well marbled, tender & juicy, from rib section which does little work, our most popular steak
●●●○ tenderness ●○○○ leanness ●●●● depth of flavour

Fillet steak (8oz) - 30 day aged £41
The most tender & most desirable cut, from tenderloin, least exercised muscle, clean taste, delicate, buttery flavour
●●●● tenderness ●●●● leanness ●●○○ depth of flavour

Côte de Boeuf (34oz) two to share - 30 day aged £78
Richly marbled, cut from rib, cooked bone in then sliced, deep flavour & texture. Known for its bold character & juicy meat
●●●○ tenderness ●○○○ leanness ●●●● depth of flavour

Chateaubriand (16oz) two to share - 30 day aged £81
A prized, thick cut from the center of the beef tenderloin, the ultra fine grain leads to a tender & buttery smooth steak
●●●● tenderness ●●●● leanness ●●○○ depth of flavour

Welsh Lamb cutlets from the rack £35
A prized cut from the lamb's rib section, featuring tender, juicy meat attached to a small bone.
●●●○ tenderness ●●○○ leanness ●●●● depth of flavour

Full rack of Welsh Lamb, two to share £77
Tender & full of flavour, the most desirable cut, taken from 'best end' of the rib, french trimmed.
●●○○ tenderness ●●○○ leanness ●●●● depth of flavour

Choose your sauce

Peppercorn sauce [7, 14] Bearnaise [7] Blue cheese sauce [7] Garlic butter [7] Merlot jus [14] Lemon caper butter [7]

make your steak or lamb 'surf & turf', add lobster tail for £31 each

SEAFOOD (served with escovitch salad)

Pan roasted hake fillet [5, 7] £18
Belonging to the cod family, known for its delicate, flaky texture & mild, slightly sweet flavour.

Wild caught sea bass fillet [5, 7] £21
Mild, slightly sweet flavour & firm, white flesh that flakes nicely. Cooked skin on

Flame grilled lobster tail (1 or 2) [3, 7] £33/62
The meaty tail portion of a lobster, known for their sweet, delicate flavour & firm, tender texture.

Whole dover sole (headless bone in) [5, 7] £35
A highly prized, flat, oval-shaped british fish known for its delicate flavour & firm texture, cooked bone in.

POTATO SIDES

Truffle parmesan skin on fries [7]	5.5	Camembert & chive creamy mash [7]	6.5
Skin on fries	4.5	Buttered new potatoes [7]	5.5
Buttered creamy mash [7]	5.5		

SIDES

Garlic & chilli tenderstem broccoli [7]	5.5	Aubergine & courgette ratatouille	5.5
Mac & cheese [2, 7]	6.5	Garlic mushrooms [7]	5.5
Buttered fine beans [7]	5.5	Mixed house vinaigrette salad [14]	5.5
Honey roasted chantenay carrots [7]	5.5		