

DESSERTS

crème brûlée (v, gf*)	8	chocolate brownie with vanilla ice cream (v)	9
sticky toffee pudding with vanilla ice cream (v)	9	seasonal fruit crumble with hot custard (v)	9
pineapple tarte tatin with coconut ice cream (v, ve)	9	disaronno affogato a la cafe (alcoholic, v, gf)	9

CHEESE

3 or 4 cheese cheeseboard. Choose from:	13/16
wookey hole cheddar	organic blue vien brie
truffle gloucester	single gloucester
organic cotswolds brie	

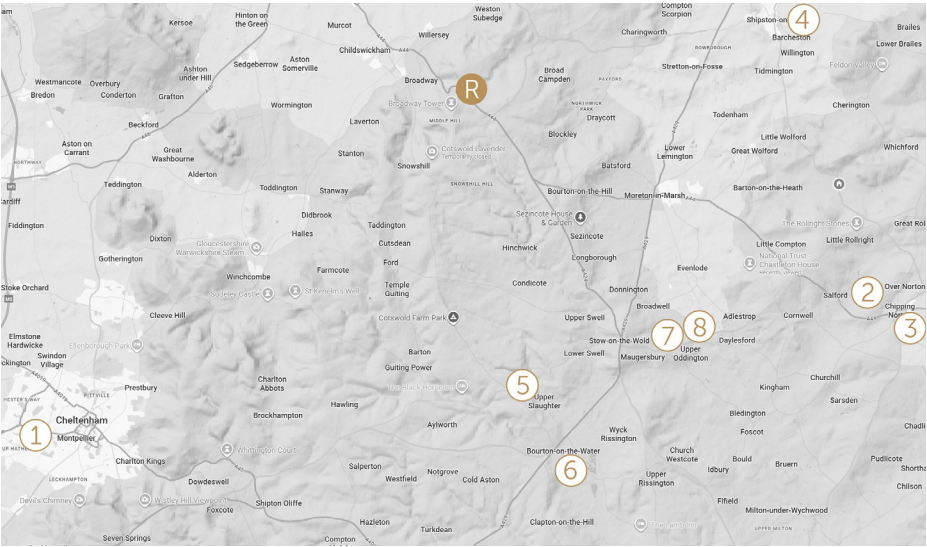
PORT & DESSERT WINE

taylors reserve port (50ml)	6	quady essesia orange muscat 2021 (100ml/bottle)	10.7 / 35
taylors 10 year tawny port (50ml)	8.5	castelnaud de suduiraut 2016 sauternes (100ml/bottle)	11.5 / 38

DIGESTIF

cotswolds negroni	14	jamesons irish coffee	9
flat white martini	13	double espresso	3.5
espresso martini	13	americano	3.5
old fashioned	13	cappucino, flat white, latte	3.9
cotswolds gin & dubonnet	13	herbal tea, english tea	3.5

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 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

marks cotswolds sourdough bread with butter & balsamic oil (v)	2, 7]	6
queen gordal pitted olives (v)		6
padrón peppers with maldon sea salt (v)		6

STARTERS

asparagus & vermicelli spring rolls with teriyaki dip (v, ve)	2, 12, 13]	9
stuffed portobello mushroom with cheddar & sun-dried tomatoes (v)	7]	9
diced chicken thighs in crispy coating with korean spicy bulgogi sauce & kimchi	2, 3, 5, 12, 13]	9
beetroot & gin cured scottish salmon gravadlax, horseradish cream, sourdough	2, 5, 7, 9]	10
sesame prawn toast with mark’s sourdough with sweet chilli dip	2, 3, 4, 12]	10
crab & prawn cocktail with brandy marie rose sauce with sourdough	2, 3, 4]	12
grilled king prawns with garlic & chilli oil with toasted sourdough	2, 3]	13
pan seared scottish scallops, creamy pea puree and parsnips crisps	7, 8]	15

SALADS

hand rolled falafel with asian crispy salad in sesame soy dressing (v)	2, 4, 12, 13]	17
honey roasted duck & rocket salad, pomegranate, spring onion & hoisin dressing	12, 13]	18
pan seared king prawns with asian crispy salad in sesame soy dressing	3, 4, 12, 13]	21

VEGETARIAN & VEGAN

aubergine & courgette provençale style gnocchi (v, ve*)	2, 7]	17
truffle oil mac & cheese (v)	2, 7]	17

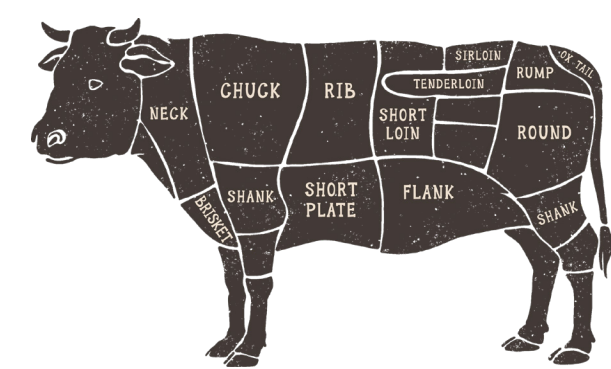
ALLERGEN INFORMATION

[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]



STEAK GUIDE



FLATIRON from the chuck, marbled with rich beef flavour, coarse grain throughout. ● ○ ○ ○ tenderness ● ● ● ○ leanness ● ● ● ○ depth of flavour	SIRLOIN from top sirloin, fat on one side, naturally less intense beef flavour, lean & minimal marbling ● ● ● ○ tenderness ● ● ● ○ leanness ● ● ● ○ depth of flavour
RIBEYE flavoursome steak, well marbled, tender and juicy, from rib section which does little work ● ● ● ○ tenderness ● ○ ○ ○ leanness ● ● ● ● depth of flavour	FILLET the most tender & most desirable, from tenderloin, least exercised muscle, clean taste ● ● ● ● tenderness ● ● ● ● leanness ● ● ● ○ depth of flavour
COTE DE BOEUF very marbled, cut from rib, cooked bone in then sliced, rich flavour & texture, buttery taste ● ● ● ○ tenderness ● ○ ○ ○ leanness ● ● ● ● depth of flavour	CHATEAUBRIAND fine grain structure, from tenderloin, the most tender & buttery smooth steak ● ● ● ● tenderness ● ● ● ● leanness ● ● ● ○ depth of flavour

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.	
flame grilled lobster tail (1 or 2) [3, 7]	30/57
the meaty tail portion of a lobster, known for their sweet, delicate flavour and firm, tender texture.	

POTATO SIDES

truffle parmesan skin on fries [7]	5.5
skin on fries	4.5
buttered creamy mash [7]	5

SIDES

garlic & chilli tenderstem broccoli [7]	5
mac & cheese [2, 7]	6
buttered fine beans [7]	5
honey roasted chantenay carrots [7]	5

FLAME GRILLED STEAKS & LAMB

served with grilled tomato & rocket salad and choice of sauce:
peppercorn with brandy sauce [7, 14]
lemon caper butter sauce [7]
bearnaise sauce [7], blue cheese sauce [7]
garlic butter [7], merlot jus [14]

flatiron steak (8oz) [7]	17
sirloin steak (8oz) [7]	24
rib eye steak (10oz) [7]	29
fillet steak (8oz) [7]	39

SHARING STEAKS

côte de boeuf (34oz, 2 to share) [7]	74
chateaubriand (16oz, 2 to share) [7]	78

LAMB

welsh lamb cutlets [7]	33
a prized cut from the lamb’s rib section, featuring tender, juicy meat attached to a small bone.	
whole rack of welsh lamb (2 to share) [7]	74
tender & full of flavour, the most desirable cut, taken from ‘best end’ of the rib, french trimmed.	

make your steak or lamb ‘surf & turf’, add lobster tail for £28 each

wild caught sea bass fillet [5, 7]	20
mild, slightly sweet flavour & firm, white flesh that flakes nicely.	
whole dover sole (headless bone in) [5, 7]	32
a highly prized, flat, oval-shaped british fish known for its delicate flavour & firm texture	

camembert & chive creamy mash [7]	6.5
buttered new potatoes [7]	5.5

aubergine & courgette ratatouille	5
garlic mushrooms [7]	5
mixed house vinaigrette salad [14]	5