

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 coconut 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 Truffle Gloucester Organic Cotswolds brie	Organic Cotswolds blue vein brie Single Gloucester	14/18
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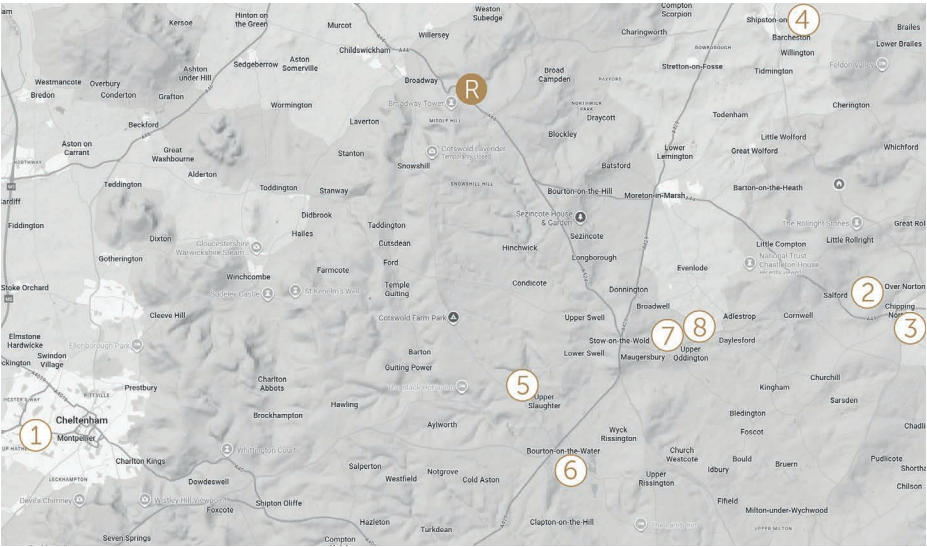
PORT & DESSERT WINE

Taylor’s late vintage port (50ml)	7	Quady essesia orange muscat 2021 (100ml/350ml btl)	15 / 45
Graham’s 10 year Tawny port (50ml)	9	Castelnau de suduiraut 2016 sauternes (100ml/350ml btl)	16.5 / 49

DIGESTIF

Cotswolds negroni	14	Jamesons Irish coffee	13
Flat white martini	14	Double espresso	3.9
Espresso martini	14	Americano	4.2
Old fashioned	13	Cappuccino, 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 June 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 and 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	7	Sourdough bread with butter & balsamic oil (v) [2, 7] Award winning sourdough from Mark’s Cotswolds Bakery in Chipping Norton using locally milled flour.	7
Padrón Peppers (v) Mild & sweet peppers, pan fried & tossed with Maldon sea salt	8		

STARTERS

Crispy spring rolls (v) [2, 12, 13] Rice vermicelli noodles & asparagus filled, served with a teriyaki dip	9	Stuffed Mushroom (v) [7] Portabello mushroom filled with cheddar & sun-dried tomatoes	9
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] Beetroot & gin cured salmon with horseradish cream & sourdough	11
Sesame Prawn Toast [2, 3, 4, 12] On Mark’s sourdough served with a sweet chilli dip	11	Beetroot & Goats cream cheese salad (v) [7, 9, 10] Candied walnuts, sweet orange & seasonal leaves, house dressing	11
Shredded Duck Hoisin salad [2, 12, 13] Pomegranate, spring onions, rocket leaves in hoisin dressing	11	Crab & Prawn Cocktail (gf*) [2, 3, 4] White crab claw meat, brandy marie rose sauce & sourdough	13
Garlic King Prawns (gf*) [2, 3] Pan seared shell-less King Prawns in Garlic & chilli oil & sourdough	15	Scottish Scallops [7, 8] Pan seared scallops with creamy pea purée & parsnip crisps	18

VEGETARIAN & VEGAN MAINS

Provençale style Gnocchi (v, ve*) [2, 7] Pan fried gnocchi with tomatoes, aubergine, courgette & parmesan	19	Truffle mac & cheese (v) [2, 7] Classic mac & cheese with mushrooms, spinach & truffle oil	19
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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]

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 £34 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 £42 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 £80 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 £85 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 £36 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 £79 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 £34 each

SEAFOOD (served with a sweet pickled salad - except salads)

Pan roasted Hake fillet [5] £19 Belonging to the cod family, known for its delicate, flaky texture & mild, slightly sweet flavour.	Wild caught Sea Bass fillet [5] £22 Mild, slightly sweet flavour & firm, white flesh that flakes nicely. Cooked skin on
Flame grilled Lobster tail (1 or 2) [3, 7] £35/£68 The meaty tail portion of a lobster, known for their sweet, delicate flavour & firm, tender texture.	Whole Dover Sole (headless bone in) [5, 7] £36 A highly prized, flat, oval-shaped british fish known for its delicate flavour & firm texture, cooked bone in.
Thai Grilled King Prawn Salad [3, 5, 12, 13] £23 Grilled shell-less King Prawns, vermicelli rice noodles, corriander, carrot in fragrant Thai style dressing	Flame grilled Lobster tail Salad [3, 7, 14] £39 Baby mixed leaves, house-pickled fennel with bright lemon zest vinaigrette.

POTATO SIDES

House fries	4.9
Thick cut chips	4.9
Truffle oil & parmesan skin on fries [7]	5.9
Buttered creamy mash [7]	5.9
Camembert & chive mash [7]	6.9
Buttered new potatoes [7]	5.9

VEGETABLES & SIDES

Garlic & chilli tenderstem broccoli [7]	6.5
Mac & cheese [2, 7]	6.5
Buttered fine beans [7]	5.9
Aubergine & courgette ratatouille	5.9
Honey roasted carrot batons [7]	5.5
Garlic mushrooms [7]	5.5
Mixed house vinaigrette salad [14]	5.5