

Pub Menu

Starters

Cream of Chicken & Tarragon Soup	8
Torched Smoked Salmon with Watercress & Walnuts	14
Heirloom Roots, Grains & Seeds with Wild Endive	12
Roast Sea Scallops with Jerusalem Artichokes & Hazelnuts	14
Guinea Hen, Ham & Leek Terrine with Elderberry Chutney	12
Cauliflower & Lincolnshire Poacher Dumplings	14(v)

Mains

Crusted Halibut with Vadouvan Mussels	32
Stuffed Rabbit Loin with Pearl Barley & Pea Risotto	26
Rump of Lamb & Rosemary with Honey-Roast Onion Tart	26
Thunder Oak Brick Chicken with Mushrooms & Madeira Glaze	23
Arctic Char with Champagne-Caviar & Chive Sauce	27
Deviled Brace of Quail with Fondant Roots & Girolles	24
Classic Prime Beef Wellington	59
(Served Medium Rare)	

Sides 6 ea.

Fine Beans & Almonds, Cauliflower & Poacher Dumplings, Roast Garlic Mashed Potatoes, Chips & Ketchup, Nantes Carrots & Ginger, Fondant Roots, Duck Fat Potatoes, Wilted Watercress	
--	--

Please See Over For Our Bar Menu

Bar Menu

Snacks

Scotch Egg, Welsh Rabbit, Bag of Crisps, Pork Scratchings,
Roast Nuts, Chips & Ketchup 6ea.

Bites

Huntsman's Pie & House Pickles 9
Toe Rags with Malt Vinegar Mayonnaise 8
Stilton & Mushrooms on Toast 11
Pheasant & Foie Gras Croquettes with Oxford Sauce 16
Sardines & Tomatoes with Green Sauce 12
Rabbit Faggot with Pickled Red Cabbage 12
Cider Steamed Mussels & Chips 12/18

Favourites

Fish & Chips 18
Rabbit & Potato Pie 19
Mushroom Pithivier 17(v)
Venison & Mushroom Suet Pudding 26
The Oxley Fish Pie & Peas 24
B.L.T. with Maple Braised Pork Belly 16
Midland's Lamb Curry & Rice with Apple Chutney 23
Smoked Salmon & Horseradish on Russian Rye 18
Stout Braised Beef Cheek & Prune Open Sandwich 16

From The Grill

Hand Chopped Burger & Chips 18

Butler's Steak 24

Dry Aged 14oz Rib Eye 39

Prime Fillet (6oz or 10oz) 29/49