

Dinner

Light Bites

Bowl of Seasonal Soup \$9
With Fresh Baked Bread & Butter

Toe Rags \$9
With Malt Vinegar Aioli

Mushrooms & Stilton on Toast \$12

Butternut Squash Fritters \$8
With Curry Spiced Mayo

Chorizo Spiced Pigs in Blankets \$9
With Tamarind Date Chutney

Chips & House Ketchup \$7

A Little More

Harissa Spiced Kale Salad \$13
With Dates & Pecorino

Salt Roast Beet & Goat Cheese Salad \$13
With Bitter Greens & Toasted Walnuts

Chicken Liver & Foie Gras Parfait \$13
With Pumpkin Relish and Spiced Toasts

Artichoke, Salmon & Prawn Dip \$14
With Sourdough Crostini

Ale, Smoked Bacon & Thyme Mussels \$18
With Sourdough Bread & Butter (Add Chips \$4)

Charcuterie Platter \$29
Ask for Today's Selection

Snacks

Scotch Egg
Bag of Crisps
Dry Roasted Nuts
Welsh Rabbit
Marinated Olives
\$6ea.

The Favourites

Fish & Chips \$20
With House Tartar Sauce & Ketchup

Red Leicester & Leek Pithivier \$23
With Tender Leaves & Sherry Vinaigrette

Hand Chopped Burger \$20
With Chips & House Ketchup (Meat Free Patty Available)

The Oxley Fish & Lobster Pie \$26
With Buttered Garden Peas

Mains

Buttermilk Fried Half Chicken \$24
With Honey-Chili Glaze & Celeriac Slaw

Curry Roast Lamb Shank \$26
With Couscous & Coriander Chutney

Hot Smoked Organic BC King Salmon \$24
With Winter Root Chowder

Beef Cheek & Carrot Suet Pudding \$24
With Wilted Greens

48 Hour Brined Bone-in Pork Chop \$26
With Yukon Gold Dumplings & Oxford Sauce

Confit of Quebec Rabbit & Penne \$24
With Leek-Tarragon Cream & Truffled Manchego

Butler's Steak & Chips \$26
With Sauce Au Poivre



Please Ask Your Server About
Our Daily Seasonal Sides
\$6ea.

Please inform us of any allergies or dietary restrictions. Whilst we always do our best to accommodate requests, we cannot guarantee an allergen free environment.