

# Dinner

## Snacks

\$6ea.

Scotch Egg & HP

Bag of Crisps, Dry Roasted Nuts

Welsh Rabbit, Marinated Olives

## Light Bites

Seasonal Soup \$9

With Fresh Baked Bread & Butter

Toe Rags \$9

With Malt Vinegar Aioli

Chorizo Spiced Pigs in Blankets \$9

With Tamarind Date Chutney

Grilled Sardines & Tomatoes on Toast \$14

Summer Fennel & Pea Croquettes \$8

With Minted Mayo

Chips & House Ketchup \$7

## A Little More

Raw Kale Caesar \$14

With Smoked Mushrooms & Cashew Dressing

Summer Squash & Baby Gem Salad \$13

With Chevre & Lemon Vinaigrette

Chicken Liver & Foie Gras Parfait \$12

With Rhubarb Chutney & Toasts

Artichoke, Salmon & Prawn Dip \$14

Curry-Cider Steamed PEI Mussels \$18

With Sourdough Bread & Butter (Add Chips \$4)

Ploughman's Platter \$29

## The Favourites

Fish & Chips \$20

With House Tartar Sauce & Ketchup

Hand Chopped Burger \$20

With Chips & House Ketchup (Meat Free Patty Available)

The Oxley Fish & Lobster Pie \$26

With Buttered Garden Peas

Curried Chickpea & Courgette Pasty \$23

With Arugula Salad

## Mains

Manchego Crusted Chicken \$24

With Sunflower Romesco & Cauliflower

Roast Canadian Rump of Lamb \$28

With Beluga Lentil Salad

Pan Seared Organic Arctic Char \$26

With Summer Legumes, Grains & Green Garlic

Smoked Pheasant & Pork En Crouete \$24

With Watercress, Radish & Horseradish Dressing

Grilled Veal Chop \$33

With New Potato Salad & Dijon Vinaigrette

Cavatelli of Quebec Rabbit & Enoki \$24

With Peas & Fine Herbs

Grilled Beef Flat Iron & Green Sauce \$27

With Oven Roast Tomatoes & Corn

A Jar Of The Oxley's

Ketchup

For The House

\$7

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.

