

# Lunch

## To Begin

Seasonal Soup, with Fresh Baked Bread & Butter \$9

Artichoke, Salmon & Prawn Dip \$14

Kale Caesar, with Smoked Mushrooms & Cashew Dressing \$13

Grilled Sardines & Oven Roast Tomatoes on Toast \$14

Baby Gem & Summer Squash Salad, Lemon Vinaigrette \$13

Cider-Curry Steamed Mussels \$18

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## Mains

Fish & Chips, with House Tartar Sauce \$20

Manchego Crusted Chicken, with Sunflower Romesco & Cauliflower \$24

The Oxley Fish & Lobster Pie, with Buttered Peas \$26

Quebec Rabbit & Tarragon Cavatelli Pasta \$26

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

Smoked Haddock Kedgerie With Poached Hen's Egg \$18

Pork & Smoked Pheasant Pie, with Watercress & Radish Salad \$22

Grilled Beef Flat Iron, with Green Sauce \$26

Curried Chickpea & Courgette Pasty, with Arugula Salad \$21

Devilled Lamb's Kidneys, with Buttered Garden Peas \$24

Ploughmans Platter, with House Pickles \$19

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.

