

O^{the}xley

Dinner

Half Dozen Fresh Oysters \$19
With Fresh Lemon & Hot Sauce

Harissa Spiced Raw Kale \$12 (v)
With Dates, Roast Almonds, Mint & Manchego

Smoked Pork & Apricot Terrine \$11
With House Tewokesbury Mustard

Golden Beetroot & Ontario Feta Salad \$16 (v)
With Fresh Asparagus & Bib Lettuce

Grilled Sardines & Sauce Vierge \$12
On House Sourdough Toast

Ploughman's Platter \$28
Chef's Selection of Cured Meats, Cheese & Pickled Things

Manchego Crusted Brick Chicken \$27
With Ontario Tomato & Fine Bean Salad

The Oxley Fish & East Coast Lobster Pie \$28
With Buttered Garden Peas

Rack of Ontario Spring Lamb & Elderberries \$36
With Spinach & Confit Rosemary Potatoes

Fish & Chips \$22
With House Tartar Sauce & Ketchup

Smoked Chicken, Leek & Potato Pie \$24
With Red Wine Jus & Grilled Asparagus

Savory Crusted Atlantic Halibut \$33
With Vadowan Roasted Squash Ragu

Hand Chopped Burger & Chips \$22
With House Smoked Bacon & Aged Canadian Cheddar

Mushroom Pithivier \$24 (v)
With Roast Golden Beets & Hazelnuts Salad

Desserts \$8ea. : *Sticky Toffee Pudding, Chocolate Torte,
Seasonal Fruit Tart, Maple-Walnut Butter Tart*

House Dairy Ice Creams \$4ea. : *Vanilla, Chocolate, Salted Caramel,
Whiskey Gingerbread, Stilton-Wild Cherry*