

O^{the} Oxley

Brunch

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

The Oxley's Eggs Benny \$16
With Smoked Pork & Apricot Terrine

Summer Shredded Salad \$14 (V)
With Gazpacho & White Balsamic Vinaigrette

The Full English \$19
Two Eggs, Sausage, Smoked Bacon, Baked Beans, Tomato, Mushrooms & Fried Bread

3 Buttermilk-Apple Pancakes \$12
With Ontario Tapped Maple Syrup

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

Smoked Chicken Caesar \$19
With, House Smoked Bacon, Sourdough Croutons & Parmigiano-Reggiano

Fish & Chips \$22
With Fresh Lemon, House Tartar Sauce & Ketchup

Fresh House Baked Quiche \$16 (v)
With Market Salad

Smoked Salmon On House Russian Rye \$18
With Pickled Red Onions, Horseradish Crème Fraîche & Market Salad

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

Pulled Moroccan Spiced Lamb Shoulder \$17
On Fresh Baked Sesame Seed Roll With Farmhouse Apple Slaw & Chips

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

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

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