

# O<sup>the</sup>xley

Lunch

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

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

Smoked Pork & Apricot Terrine \$11  
*With House Tewkesbury Mustard*

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

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

Classic Caesar Salad \$12  
*With House Smoked Bacon, Sourdough Croutons & Parmigiano-Reggiano*

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

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

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

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

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

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

Mushroom Pithivier \$24 (V)  
*With Golden Beets & Hazelnuts Salad*

**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*