



Three Course Pre-Fixe Menu

\$38 +tax

Starter

Daily Soup

Housemade Bread and Butter

Harissa Spiced Kale Salad

Almonds, Dates & Manchego Cheese

Mains

Tourtière

Green Beans & Red Wine Sauce

Mushroom Pithivier

Arugula & Beet & Hazelnut Salad

Desserts

Sticky Toffee Pudding & Vanilla Ice Cream

Seasonal Fruit Tart

Flourless Chocolate Tart (GF)

O^{the} Oxley

Dinner

Half Dozen Fresh Oysters \$22

With Fresh Lemon & Hot Sauce

Ontario Feta & Salt Baked Beetroot Salad \$14 (v)

With Confit Fennel & Bib Lettuce

Smoked Guinea Fowl & Pork Terrine \$12

With House Tewkesbury Mustard

Harissa Spiced Raw Kale \$12 (v)

With Dates, Roast Almonds, Mint & Manchego

Grilled Sardines On Toast \$12

With Sauce Vierge

Fish & Chips \$22

With House Tartar Sauce & Ketchup

Fricassee of Chicken & Tarragon \$24

With Mushrooms and Winter Roots

Roast Atlantic Salmon & Sesame Seeds \$24

With Asian Spiced Cabbage

Smoked Ham Hock & Pea Gnocchi \$23

With Cep Cream & Roast Hazel Nuts

Hand Chopped Burger & Chips \$22

With House Smoked Bacon & Aged Canadian Cheddar

Spiced Beef Tourtière \$24

With Winter Root Puree & Red Wine Jus

The Oxley Fish & Lobster Pie \$28

With Buttered Garden Peas

Rack of Ontario Lamb & Elderberries \$36

With Spinach & Confit Rosemary Potatoes

Mushroom Pithivier \$24 (v)

With Roast Golden Beets & Hazelnuts Salad

Desserts \$9ea. : *Sticky Toffee Pudding, Chocolate Torte,
Seasonal Fruit Tart, Maple Walnut Tart*

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