

O^{the}xley

Dinner

Avocado Caesar Salad 15
With White Beans & House Smoked Bacon

Twice Baked Pea & Goat Cheese Soufflé 14(v)
With Asparagus, Lamb's Lettuce & Pickled Pear Vinaigrette

Atlantic Salmon & Crab Blini 16
With Fennel Salad, Chive Crème Fraîche

Harissa Spiced Raw Kale Salad 14(v)
With Dates, Roast Almonds, Mint & Manchego

Pork & Pheasant en Croûte 16
With House Pickles & Mustards

Manchego Crusted Brick Chicken 27
With Black Olive, Chard Baby Gem & Preserved Lemon Dressing

Fish & Chips 24
With House Tartar Sauce & Ketchup

Confit of Ontario Rabbit & Roast Gnocchi 29
With Spring Vegetables & House Tewkesbury Mustard

Organic Artic Char & Champagne Beurre Blanc 32
With Smoked Mussels, Spring Vegetables & Purple Potatoes

Canadian Prime Beef Tenderloin & Crispy Potatoes 58 (8oz)
With Confit Shallot Sauce, Buttered Spinach

Oyster Mushroom & Leek Tarte Tatin 26(v)
With Truffled House Ricotta & Pea Salad

The Oxley's Hand Chopped Burger & Chips 25
With House Smoked Bacon & Aged Canadian Cheddar