

# O<sup>the</sup>xley

## Dinner

Smoked Chicken & Pork Pâté En Croûte 16

With Young Leaves & House Pickles

Brûlée Parmesan Custard & New Season Asparagus Salad 15(v)

With Truffle Pickled Onions & Sour Dough Crostini

Smoked Tomato, Lentil Du Puy & Baby Gem Salad 15(v)

With Fennel & Sherry-Shallot Dressing

Gin Cured Atlantic Salmon & Tewkesbury Mustard Crème Fraiche 15

With Dill-Potato Pancake & Caper Berries

Slow Roast Maple Pork Belly & Ceps 16

With Pickles, Arugula, & Crispy Pork Skin

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Manchego Crusted Brick Chicken 28

With Butter Wilted Spinach & Madeira Mushrooms

Pan Roasted Organic Arctic Char 32

With Chive-Yukon Gold Potato Cake & Saffron Bisque

Roast Ricotta Gnocchi & Cider Braised Rabbit 30

With Smoked Bacon & Spring Vegetables

8oz Canadian Beef Tenderloin With Confit Shallot Glaze 58

With Fried Hashed Potatoes & Spinach

Herb Crusted Rack Of Ontario Lamb 47

With Crushed Fingerling Potatoes & Fresh Peas

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## Bar Menu

Sun-Wed 11:30-10pm | Thurs-Sat 11.30am-11pm

Toe Rags With Malt Vinegar Mayonnaise 9

Crisps 7    Marinated Olives 7    Scotch Egg & HP 9

Harissa Spiced Kale & Roast Almond Salad 14 (v)

With Dates, Mint And Onions

Pigs In Blankets With Oxford Sauce 11

Grilled Sardines & Smoked Tomatoes On Toast 14 (v)

Crispy Hash Potatoes With Truffle Aioli 8 (v)

Deviled Lambs Kidneys On Toast 16

Fish & Chips 27

With House Tartare Sauce And Ketchup

The Oxley's Hand Chopped Burger & Chips 28

With House Smoked Bacon And Aged Cheddar

Ploughman's Platter 29 58

With Pate En Croute, House Cured Ham, Beet Pickled Egg, Cheddar Cheese, Apple,  
Sourdough Bread, House Mustard And Pickles

Hand Rolled House Ricotta Gnocchi 26 (v)

With Peas, Spinach And Tewksbury Mustard

Mushroom & Gruyere Pithivier 28 (v)

With Young Leaves And Sherry Shallot Dressing