

O^{the} Oxley

Lunch Menu

11.30am-3pm

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

With Truffle Pickled Onions And Sourdough Crostini

Lentil Du Puy, Smoked Tomato & Baby Gem Salad 15

With Confit Fennel And Sherry Shallot Dressing

Gin Cured Atlantic Salmon & Tewkesbury Mustard Crème Fraiche 15

With Dill-Potato Pancake And Caper Berries

Smoked Chicken & Pork Pate En Croute 16

With Young Leaves And House Pickles

Pan Roast Rosemary Chicken & Avocado 29

With Baby Gem, Grapes, Parmesan And Sherry-Shallot Dressing

Arctic Char & Cucumber-Sunchoke 32

With Fried Sunchokes And Harissa Chive Crème Fraiche Dressing

Ontario Lamb Burger & Chips 28

With Roast Red Pepper-Goat Cheese And Minted Mayonnaise

Pork Schnitzel & Smoked Ricotta 27

With Blistered Cherry Tomato And Rocket Salad

AAA Canadian Sirloin Steak & Red Wine Sauce 32

With Crispy Hash Potatoes And Horseradish Cream

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Bar Menu

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

Toe Rags With Malt Vinegar Mayonnaise 9

Crisps 7 Marinated Olives 7 Scotch Egg & HP 9

Harrissa 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