

# O<sup>the</sup> Oxley

## Dinner

5-10pm

Daily Soup 9 (v)

with House Baked Sourdough Bread & Butter

Whiskey Cured Atlantic Salmon & White Bean Hummus 16

with Baby Gem Lettuce and Rye Bread Crisp

Twice Baked Stilton & Walnut Soufflé 14 (v)

with Roasted Onion Soubise

Ontario Rabbit & Aleppo-Stone Fruit Tarte Tatin 16

with Arugula-Sweet Pickled Onion Salad

Smoked Golden Beets & Wild Honey 14 (v)

with Buttermilk Ricotta & Hazelnuts-Watercress Salad

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Vadouvan Brick Chicken 29

with Roasted Cauliflower Rice Cake, Carrots & Raita

The Oxley's Bouillabaisse Fish Pie 29

with Buttered Peas

Confit of Muscovy Duck & Roast Dumplings 28

with Celeriac Velouté

Pan Seared Organic Artic Char 34

with Poached Winter Roots & Mussel Broth

Roast Canadian Lamb Rack & Rosemary Jus 50

with Leek & White Bean Cassoulet

# O<sup>the</sup>xley

## Bar Menu

### Snacks

Crisps 7

Toe Rags With Malt Vinegar Mayonnaise 10

Scotch Egg with Hp Sauce 10

Fried Hash Potatoes with Truffle Aioli 9 (v)

Roast Cauliflower Rice Cake with Harissa & Raita 10 (v)

Harissa Spiced Kale Salad with Almonds, Dates, Mint & Red Onions 14 (v)

Deviled Lamb's Kidneys On Toast 17

### Mains

Fish & Chips with House Ketchup & Tartar Sauce 27

Midlands Lamb Curry with Basmati Rice, Apple Chutney & Poppadom 30

The Daily House Sausage with Whipped Potatoes & Ale-Onion Gravy 26

Rabbit, Leek & White Bean Cassoulet with Black Olive Crumb 26

Mushroom Pithivier with Young Leaves 28 (v)

Hand Chopped Burger & Chips with House Smoked Bacon & Aged Cheddar 28

Steak & Potatoes with Confit of Onions & Tewkesbury Cream 33