

O^{the}xley

Appetizers

Baby Gem & Smoked House Ricotta Salad 17(v)
With Lemon-Berbera Yogurt Dressing & Toasted Seeds

Rillette Of Atlantic Salmon 19
With Cucumber, Fennel & Pink Peppercorn Salad

High Summer Tomato Galette 15 (v)
With Fine Green Bean & Pickle Salad

Beetroot-Black Olive Tapenade & Feta 16
With Basil Pistou Cream & Melba Toasts

Game & Pork Collar Terrine 17
With Aleppo Pepper-Stone Fruit Chutney

Mains

Smoked Paprika Roast Brick Chicken 31
With Scallops Potatoes & Watercress, Apple-Walnut Salad

Pan-Seared Organic Arctic Char 39
With Leeks, Fingerling Potatoes & Champagne-Caviar Beurre Blanc

AAA Canadian Beef Tenderloin (8oz) 58
With Spinach, Sarladaise Potatoes & Bordelaise Sauce

Rabbit Porchetta & Summer Peas 36
With Yellow Potatoes & Cep-Tewkesbury Cream

Roast Rack Of Ontario Lamb & Sauce Vierge 54
With Merguez Croquette & Fine Green Beans

Desserts 14

Lemon Tart With Raspberry Coulis

Chocolate Marques With Hazelnut Praline & Orange Cream

Sticky Toffee Pudding With House Ice Cream

Vanilla Crème Brûlée

House Made Dairy Ice Creams 8 Per Scoop
Please Ask About Today's Selections

O^{the} Oxley

Bar Snacks

Crisps 8 (v) Mushroom & Stilton Toast 16
Dry Roasted & Spiced Nuts 9 (v) Fried Hash Potatoes & 1000 Island Dip 9 (v)
Beef & Black Mushroom Tartare 18 Sardines & Smoked Tomatoes Toast 18
Stilton & Green Peppercorn Sausage Roll 12 Chips & House Ketchup 9 (v)

The Bar Menu

Fish & Chips 27
With House Tartar Sauce & Ketchup

Harissa-Spiced Kale & Roast Almond Salad 16 (v)
With Dates, & Red Onions & A Little Mint
Add Roast Chicken Or Pan Seared Salmon 14

Cider-Fennel Steamed PEI Mussels 26
With Chips & House Ketchup

Ploughman's Platter 29
With Cured Meat, Terrine, Cheese, Pickles, House Bread & Chutneys

The Oxley's Hand Chopped Burger & Chips 28
With House Cured-Smoked Bacon & Aged Cheddar

Sticky Soy-Maple Canadian Beef Boneless Short Rib 38
With Waldorf Slaw & Gaufrette Potatoes

Grilled 48hr Brined Pork Chop 29
With Roast Yukon Dumplings, Peas & Cumberland Sauce

Mushroom & Aged Provolone Pithivier 28 (v)
With Young Leaves & Sherry Shallot Dressing