



The Bar Menu

Snacks

- Crisps 8(v) Dry Roasted & Spiced Nuts 9(v) Welsh Rarebit 12(v)
Chips & House Ketchup 9(v) Hash Potatoes & Pickle Dip 9(v)
Mushroom & Stilton Toast 14(v) Sardines & Smoked Tomatoes Toast 18
Stilton & Green Peppercorn Sausage Roll 12

Fish & Chips 29

With House Ketchup & Tartar Sauce

- Harissa-Spiced Kale, Date & Almond Salad 17(v)
Add Pan Roasted Salmon or Chicken 12

Hand Chopped Burger & Chips 28

With House Cured Smoked Bacon & Aged Cheddar

Duck Confit & Potato Hand Raised Pie 28

With Pickles & Young Leaves

Midlands Lamb Curry & Basmati Rice 29

With Apple-Green Peppercorn Chutney & Papadam

Beef Bourguignon Suet Steamed Pudding 29

With Butter Braised Cabbage & Walnuts

Deviled Lamb Kidneys 26

With Buttered Peas & Pommes Aligot

Mushroom & Aged Provolone Pithivier 28(v)

With Young Leaves & Sherry Shallot Dressing

O^{the}xley

Bibb & Roast Pear Salad 14(v)
With Manchego-Walnut Chips & Sherry Shallot Dressing

Roast Goat Cheese & Sourdough Terrine 14(v)
With Watercress-Tewksbury Mustard & Honey Salad

Deviled Quail & Foie Gras Torchon 26
With Spiced Stone Fruit Chutney & Gaufrette Potatoes

Salmon & Crab Croquette 16
With Hazelnut-Romesco & Endive-Chive Salad

Stout Cured & Smoked Ontario Lamb Shoulder 18
With Rocket & Stilton Salad

Mains

Manchego Crusted Brick Chicken 29
With Fondant Roots, Baby Kale & Madeira Jus

The Oxley's Fish & Lobster Pie 37
With Buttered Peas

Roast Canadian Lamb Sirloin & Aubergine Caviar 34
With Black Olive, Preserved Lemon & Oregano Potatoes

Nori Roast Atlantic Salmon 32
With Asian Greens & Dressing

Dry Aged Muscovy Duck Breast 36
With Dumplings, House Cured Bacon, Watercress & Celeriac Velouté

Ox Tongue & Beetroot 29
With Greens & Pommes Aligot

Desserts 11

Lemon Tart With Raspberry Coulis

Sticky Toffee Pudding With Vanilla Ice Cream

Chocolate-Baileys Bread & Butter Pudding

Vanilla-Orange Crème Brûlée With Shortbreads

House Made Dairy Ice Creams 6per Scoop