



The Lunch & Bar Menu

Ploughman's Platter 28 (Shareable)

With Cured Meats, Terrine, Aged Cheddar, House Pickles, Mustard, Chutney & Fresh Bread

House Bread & Butter 8(v) Dry Roasted Spiced Nuts 8(v) Marinaded Olives 11(v)

Cheesy Potato Hash & Truffle Aioli 9(v) Crisps 8(v) Chips & House Ketchup 11(v)

Haddock Kedgeree Arancini 12 Stilton-Green Peppercorn Sausage Roll 11

Calamari & Chorizo Toast 14 Aubergine Caponata & Ricotta Toast 12(v)

Harissa-Spiced Kale, Date & Almond Salad 16(v)

Add Pan Roasted Salmon Or Chicken 14

Mains

Fish & Chips With House Ketchup & Tartar Sauce 29

Midlands Lamb Curry With Basmati Rice, Poppadom & Apple Chutney 29

The Oxley's Hand Chopped Burger With Chips & House Ketchup 29

Smoked Salmon & Curly Endive With Butterbeans & Preserved Lemon-Tewkesbury Dressing 28

Pulled Duck Confit & Remoulade Bun With Spiced Cucumber & Young Leaves 26

Fresh Baked Quiche Of The Day With Young Leaves 24(v)

Beef Cheek Bordelaise With Celeriac Puree & Truffled Hash Potatoes 28

Cider Braised Rabbit & Potato Pie With Wilted Greens 26

Mushroom & Potato Pithivier With Aged Provolone & Young Leaves 29(v)

O^{the} Oxley

Dinner Menu

Appetizers

Oxtail Soup 11

With Fresh House Bread & Butter

Harissa-Spiced Kale, Date & Almond Salad 16(v)

With Mint, Red Onion & Manchego

Stout Cure Ontario Shoulder Of Lamb 21

With Rocket Pistou & Stilton

House Smoked Salmon & Curly Endive Salad 18

With Butterbeans & Creamy Preserved Lemon- Tewkesbury Dressing

Guinea Fowl & Bacon Terrine 17

With Cumin Roast Plum Chutney & Cornichons

Mains

Manchego Crusted Brick Chicken 31

With Roast Parsnip Pearl Barley Risotto & Tarragon-Maderia Jus

Herb Roast Atlantic Halibut 38

With Smoked Aubergine Caponata & Israeli Couscous

Pulled Bison Rib & Creamed Spinach Pie 31

With Cep-Mustard Seed Velouté

Breast Of Dry Aged Muscovy Duck 32

With Smoked Bacon Roast Dumplings & Celeriac-Watercress Velouté

The Oxley's Fish & Lobster Pie 38

With Buttered Peas

Grilled Canadian AAA 8oz Beef Tenderloin 68

With Red Wine Shallot Sauce, Dauphinoise Potatoes & Fine Green Beans

Veal Sweetbreads & Fried Sage Spätzli 31

With Confit Carrot Cream & Pickled Sunchokes

Open Seven Days a Week For Lunch, Dinner & Brunch



Desserts 12

Sticky Toffee Pudding With House Vanilla Ice Cream

Warm Flourless Chocolate Fudge Cake With Wild Cherries (GF)

Walnut-Maple Butter Tart With Gingerbread Ice Cream

Fruit Pie Of the Day With Vanilla Ice Cream

House Made Dairy Ice Creams 4 per scoop

Cheeseboard

Selection Of Three Fine Cheese With Oat Cakes & Branston Pickle 26

Take Us Home

House Condiments 9

House Ketchup
Tewkesbury Mustard
Branston Pickle

Desserts

Sticky Toffee Pudding 22
Servers 6

House Dairy Ice Creams 9
1lt Tubs