



The Lunch & Bar Menu

The Oxley's Ploughman's 32

With Game Terrine, Aubergine Turnovers, Crab Cakes, Pakoras,
Aged Cheddar, House Chutney, Mustard & Fresh House Sourdough Bread

House Bread & Butter 8(v) Dry Roasted Spiced Nuts 9(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 12

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

Harissa-Spiced Kale, Date & Almond Salad 17(v)

With Mint, Red Onion & Manchego
Add Pan Roasted Salmon Or Chicken 14

Mains

Fish & Chips With House Ketchup & Tartar Sauce 29

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

Cider-Braised Ontario Rabbit & Potato Pie With Wilted Greens 27

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

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

Mushroom & Potato Pithivier With Alpine Cheese & Young Leaves 29(v)

Beef Cheek Bordelaise With Celeriac Purée & Truffled Hash Potatoes 29

Fresh-Baked Quiche Of The Day With Young Leaves 26(v)

O^{the} Oxley

Dinner Menu

Appetizers

Oxtail Soup 12

With Fresh House Bread & Butter

Harissa-Spiced Kale, Date & Almond Salad 17(v)

With Mint, Red Onion & Manchego

Stout-Cured 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 & Pork Jowl Terrine 19

With Cumin-Roasted Plum Chutney & Cornichons

Mains

Manchego Crusted Brick Chicken 32

With Roasted Parsnip-Pearl Barley Risotto & Tarragon-Maderia Jus

Herb-Roasted Atlantic Halibut 42

With Smoked Aubergine Caponata & Israeli Couscous

Breast Of Dry Aged Muscovy Duck 36

With Smoked Bacon Roast Dumplings & Celeriac-Watercress Velouté

Pulled Bison Rib & Creamed Spinach Pie 32

With Cep-Mustard Seed Velouté

The Oxley's Fish & Lobster Pie 38

With Buttered Peas

Grilled Canadian AAA 8oz Beef Tenderloin 78

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 & Weekend Brunch