

**the
Oxley**

EASTER MENU

TWO COURSE 55 THREE COURSE 68

DINNER

STARTER

RILLETTE OF RAINBOW TROUT & GOUGÈRES
ALEPPO PEPPER PICKLED CUCUMBER

OR

PULLED DUCK CONFIT & TOGARASHI NAPPA CABBAGE SLAW
WITH CRISPY WONTONS, HOUSE KEWPIE & TOASTED SESAME SEEDS DRESSING

OR

WATERCRESS, RADICCHIO & ARUGULA SALAD
WITH CREAMY HOUSE TEWKESBURY MUSTARD DRESSING

DINNER

PARMESAN CRUSTED BRICK HALF CHICKEN
WITH CONFIT BABY CARROTS, FINGERLING POTATOES & TARRAGON REMOULADE

OR

PAN SEARED ORGANIC SCOTTISH SALMON
WITH ASPARAGUS-FENNEL SALAD & PRESERVED LEMON-FENUGREEK DRESSING

OR

SEED CRUSTED RABBIT & MUSHROOMS PITHIVIER
WITH SPRING LEEK & PARSLEY VELOUTÉ

DESSERT

VANILLA CRÈME BRÛLÉE
WITH LEMON SHORTBREADS

OR

STICKY TOFFEE PUDDING & TOFFEE SAUCE
WITH HOUSE VANILLA ICE CREAM

OR

WALNUT-GINGER SPONGE & RASPBERRIES
WITH PISTACHIO GELATO

OR

BASQUE CHEESECAKE
WITH SEASONAL FRUIT

