



Dinner Menu

5PM Until 10PM

Appetizers

Baby Romaine, Zucchini & Parmesan Salad 17(v)
With Croutons, Soft Herbs & Persevered Lemon-Fenugreek Dressing

Rillette Of Rainbow Trout & Gougères 17
With Aleppo Pepper Pickled Cucumber

Pulled Duck Confit & Togarashi Napa Cabbage Slaw 21
With Crispy Wontons, House Kewpie & Toasted Sesame Seeds Dressing

Beaufort Croquettes & Watercress-Radicchio Salad 18
With Creamy Tewkesbury Mustard Dressing

Mains

Parmesan Crusted Brick Half Chicken 37
With Confit Baby Carrots, Fingerling Potatoes & Tarragon Remoulade

Pan Seared Organic Scottish Salmon 44
With Asparagus-Fennel Salad & Preserved Lemon-Fenugreek Dressing

Sticky Maple Boneless Short Rib & Waldorf Slaw 46
With Gaufrette Potatoes

Seed Crusted Rabbit & Mushrooms Pithivier 38
With Spring Leek & Parsley Velouté

Roast Rack Of Ontario Lamb & Soufiko 58
With Fava Beans, House-Ricotta & Black Olive Crumb

Grilled 10oz Canadian Centre Cut Prime NY Steak 76
With Confit Shallot & Red Wine Jus

Sides 12ea.

Fingerling Potato & Remoulade Salad(v), Togarashi Napa Cabbage Slaw(v), Beaufort Croquettes
Spiced Kale & Almond Salad(v), Green Salad(v), Seasonal Vegetable(v), Baby Romaine-Zucchini & Parmesan Salad(v)

We Will Endeavour To Accommodate Any Dietary Requirements

Open Seven Days a Week For Lunch, Dinner & Brunch On The Weekends



Bar Menu
11.30AM Until Late

Chips & House Ketchup 12	Stilton & Green Peppercorn Sausage Roll 14
Dry Roasted Nuts 9(v)	Goujons Of Sole & Tartare Sauce 16
Smoked Tomatoes On Toast 16(v)	Grilled Sardines & Escabeche 16
Caponata Turnovers 12(v)	Kedgerree Arancini & Coriander Chutney 14
Potato Hash & Horseradish Cream 12	Crab Cakes & Sicilian Pepper Sauce 14
Lamb Raan & Yorkshire Puddings 21	Fresh Oysters on the Half Shell M/P

Fish & Chips With House Ketchup & Tartar Sauce 29

Harissa Spiced Kale & Roasted Almonds Salad 17(v)
With Dates, Red Onion & Manchego
Add Pan Roasted Salmon or Brick Chicken 14

The Oxley's Hand-Chopped Burger & Chips 29
With House-Smoked Bacon & Your Choice Of Aged Cheddar or Stilton

Cider-Chorizo & Fennel Steamed Mussels & Chips 29

Maple-Braised Smoked Pork Belly BLT With Smoked Tomatoes & Baby Romaine 28

Ploughman's Platter 37
With Terrine, Crab Cakes, Pakoras, Cheddar, Green Apple, Chutneys & House-Mustard

House-Smoked Duck Breast, Watercress & Radicchio Salad 29
With Creamy House-Tewkesbury Mustard Dressing

Comté & Potato Pudding With Caramelized Onion & Parsley Velouté 28(v)

48Hour Brined Pork Chop & Oxford Sauce With Asparagus & Dumplings 38

Grilled 6oz Butler's Steak & Chips With Café de Paris Butter 31

We Fry With Natural Beef Tallow,

O^{the}xley

In Part Due To The Heath Benefits Over Much Cheaper Saturated Fats, But Mainly Due To Good Taste