



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 14(v)	Kedgerie Arancini & Coriander Chutney 14
Potato Hash & Horseradish Cream 12	Crab Cakes & Sicilian Pepper Sauce 18
Lamb Rann & Yorkshire Puddings 21	Fresh Oysters on the Half Shell M/P

Fish & Chips With House Ketchup & Tartar Sauce 29

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



Dinner Menu
5PM Until 10PM

Appetizers

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

Rillettes 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