

**O^{the}
Oxley**

EASTER MENU

TWO COURSE 45 THREE COURSE 58

LUNCH

STARTER

CRAB CAKES & CHARRED BABY GEM
WITH SICILIAN PEPPER SAUCE

OR

ROMAINE, ZUCCHINI & PRESERVED LEMON-FENUGREEK SALAD
WITH PARMESAN, SOFT HERBS & CROUTONS

OR

HOUSE SMOKED DUCK & TOASTED SESAME SEEDS
WITH TOGARASHI SEASONED NAPA CABBAGE SALAD

DINNER

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

OR

ONTARIO RAINBOW TROUT, PINE NUTS & DUMPLINGS
WITH SPRING LEEKS-CHIVE VELOUTÉ

OR

COMTÉ, POTATO & CARAMELIZED ONION PUDDING(V)
WITH PARSLEY LIQUOR

DESSERT

A SLICE OF SEASONAL FRUIT PIE
WITH ICE CREAM

OR

STICKY TOFFEE PUDDING & TOFFEE SAUCE
WITH HOUSE VANILLA ICE CREAM

OR

WALNUT-GINGER SPONGE & RASPBERRIES
WITH PISTACHIO GELATO

