



Lunch Menu
11.30AM Until 3PM

Harissa Spiced Kale & Roasted Almonds Salad 17(v)
With Dates, Red Onion & Manchego

Crab Cakes & Charred Baby Gem 18
With Sicilian Pepper Sauce

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

Watercress, Radicchio & Arugula Salad 16(v)
With Creamy House Tewkesbury Mustard Dressing

Togarashi Seasoned Napa Cabbage Salad 16(v)
With Toasted Sesame Seed Vinaigrette

Add Pan Roasted Salmon or Brick Chicken 14

Panko Fried Goujons Of Sole 27
With Young Leaves & House-Tartare Sauce

House-Baked Daily Quiche 26(v)
With Young Leaves & Sherry Shallot Vinaigrette

Ontario Lamb Shoulder Raan Flatbread 28
With Cucumber Raita & Pickles

Ontario Rainbow Trout, Pine Nuts & Dumplings 32
With Spring Leeks-Chive Velouté

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

We Will Endeavour To Accommodate Any Dietary Requirements

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



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