



## Dinner Menu

5PM Until 10PM

### Appetizers

Spiced Walnut, Apple & Radicchio Salad 16(v)  
With Golden Raisins, Celery & Creamy Tewkesbury Mustard Dressing

House-Cured & Smoked Atlantic Salmon 18  
With Beetroot Tapenade, Chive Crème Fraîche & Warm Gougères

Pan Seared Sea Scallops & Celeriac Pavé 32  
With Preserved Lemon-Fenugreek Dressing

Pheasant & Chicken Liver Parfait Sesame Toast 16  
With Pickled Ontario Plums

### Mains

Boneless Half Chicken & Tarragon-Madeira Jus 36  
With Wilted Greens & Fondant Roots

Ontario Sirloin Of Lamb 38  
With Lancashire Hot Pot & Apple Braised Red Cabbage

Atlantic Halibut & Roast Squash Sauce 42  
With Buttered Spinach

Venison Cobbler & Golden Beets 39  
With Cheddar-Herb Scones & Red Wine-Chocolate Sauce

Vadouvan-Maple Glazed Veal Sweetbreads 37  
With Smoked Cock-A-Leekie Broth & Butter Beans

Grilled 10oz Canadian Centre Cut Prime NY Steak 85  
With Confit Shallot Jus

### Sides 12ea.

Spiced Kale Salad(v), Green Salad(v), Wilted Spinach(v), Roast Golden Beets(v), Togarashi Napa Cabbage Slaw,  
Parsnip Dumplings(v), Roast Fall Squash(v), Apple-Braised Red Cabbage(v), Fondant Roots(v), Chips & House-Ketchup

We are happy to accommodate dietary requirements where possible.  
Open Seven Days a Week For Lunch, Dinner With Weekend Brunch



## Bar & Grill Menu

All Day & Night

Dry Roast Nuts 9(v)   Chips & House-Ketchup 12  
Aged Cheddar & Onion Turnover 12(v)   Fried Hash Potatoes & Curry Sauce 12  
Mushrooms & Stilton On Toast 16(v)   Kedgeree Arancini & Coriander Chutney 14  
Crab Cakes & Sicilian Pepper Sauce 17   Sardines & Smoked Tomatoes On Toast 16  
Aleppo Pork & Apricot Sausage Roll 14   Deviled Lamb's Kidneys On Toast 24

Fish & Chips 29  
With House-Ketchup & Tartar Sauce

Harissa Spiced Kale & Almonds Salad 16(v)\*  
With Dates, Red Onion & Manchego

Togarashi Napa Cabbage Slaw & Crispy Wontons 16(v)\*  
With House-Kewpie & Roast Sesame Seed Vinaigrette

\*Addition Of Pan Roasted Atlantic Salmon or Brick Chicken 15

The Oxley's Fish & Lobster Pie 38  
With Buttered Peas

The Oxley's Hand-Chopped Burger & Chips 29  
With House-Smoked Bacon & Aged Cheddar Or Stilton Cheese

Midland's Lamb Curry & Basmati Rice 28  
With Pappadum & Apple Chutney

Mushroom & Smoked Gruyère Pithivier 29(v)  
With Young Leaves & Sherry Shallot Vinaigrette

Slow Roast Berkshire Pork Collar 36  
With Parsnip Dumplings & Charred Leek-Tewkesbury Mustard Cream

Grilled 6oz Flatiron Steak & Chips 38  
With Café de Paris Butter

We Fry With Natural Beef Tallow  
In Part Due To The Health Benefits, But Mainly Due To Good Taste



## Cheese & Dessert

Cheese Board & Oat Cookies 26  
Selection of Three Cheeses

Flourless Chocolate Nemesis 14  
With Hazelnut Crème Fraîche

The Oxley's Sticky Toffee Pudding 14  
With Vanilla Ice Cream

Fresh Baked Seasonal Fruit Pie 14  
With House-Made Ice Cream

Warm Walnut-Ginger Sponge 14  
With Boozy Baileys Ice Cream

Lemon Crème Brûlée 14  
With Raspberry Shortbreads

Selection Of House Made Dairy Ice Creams 6ea.  
Please Inquire About Our Flavours

The Oxley's Take Home Sticky Toffee Pudding 24  
Frozen Product - Servers Four To Five