



## Lunch Menu

10.30AM Until 3PM Monday to Friday

Smoked Cock-A-Leekie Soup 14

With Fresh House-Bread & Butter

Baby Romaine, Zucchini & Parmesan Salad 16(v)\*

With Croutons, Soft Herbs & Preserved Lemon-Fenugreek Dressing

House-Smoked Salmon & Warm Gougères 18

With Beetroot Tapenade & Preserved Lemon Seasoned Crème Fraiche

Spiced Walnut, Apple, Celery & Radicchio Salad 16(v)\*

With Golden Raisins & Creamy Tewkesbury Mustard Dressing

Harissa Spiced Kale & Almonds Salad 16(v)\*

With Dates, Red Onion & Manchego

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

Lancashire Lamb Hot Pot 28

With Apple-Braised Red Cabbage

Grey Owl Goat Cheese & Fine Herb Omelette 27(v)

With Young Leaves & Sherry-Shallot Vinaigrette

Panko Crusted Chicken Schnitzel & Baby Gem Caesar Salad 28

With Poached Egg & House-Smoked Thick Cut Bacon

Beef Cheek Bordelaise "In The Hole" 29

With Roast Carrots & Celeriac Purée

Pheasant & Roast Parsnip Dumplings 29

With Charred Leek, Mushroom & Tewkesbury Mustard Cream

Deviled Lamb's Kidneys & Mashed Potatoes 27

With Buttered Peas

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