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Events & Private Dining  
Spring 2026

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The Oxley promises fantastic food served alongside a cold pint, hand crafted cocktail or an excellent glass of wine.

All our food is made from scratch and inspired by traditional British fare.

Prepared by our kitchen team overseen by Executive Chef, Andrew Carter.

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The Snug or Terrace is the perfect spot to host any event.

For these spaces, our maximum capacity is 30 guests for a cocktail reception or 20 for a seated dinner.

For larger gatherings, we also offer main floor and full-restaurant buyouts.

Please give us a call for more information.



# Wines by the Bottle



[View our complete list](#)

Crémant de Bourgogne, Non Dosé, Piuze NV   Burgundy, FR	\$85
Pinot Grigio, 'La Lot', Peter Zemmer   Alto Adige, IT	\$58
Sauvignon Blanc, Jean-Yves Bretaudeau   Loire Valley, FR	\$75
Chardonnay, Buehler Vineyards   Russian River Valley, California, USA	\$110
Malbec, 'Estiba I', Bodegas Esmerelda   Mendoza, AR	\$59
Cabernet Sauvignon, Felino   Mendoza, AR	\$60
Merlot 'Decoy', Duckhorn   Sonoma County, USA	\$110

prices are subject to change

# Canapés

priced per dozen



**\$72 per 12**

Welsh Rarebit

Mushroom & Stilton Toasts (V)

Pakora & Berbara Yogurt Dip (GF)+(V)

Hummus & Pickled Vegetables on Flatbread (VG)

Crushed Peas & Goat Cheese on Toast (V)

Seasoned Grilled Squash & Smoked Ricotta (GF/V)

**\$84 per 12**

Mini Grilled Cheese & House-Ketchup (V)

House-Smoked Duck Breast & Asian Slaw on Crispy Wonton

Chorizo Sausage Rolls & Oxford Sauce

Smoked Tomatoes & Aged Cheddar on Toast (V)

Caponata Turnovers (V)

Grilled Chicken Skewer & Peanut Sauce

**\$96 per 12**

Crab Cakes & Sicilian Pepper Sauce

Goujons of Sole & Tartare Sauce

Smoked-Haddock Kedgeree Arancini & Coriander Chutney

Canadian Beef Sliders & House-Ketchup

Maple-Soya Braised Beef Short Rib Turnovers

Lamb Rann & Mini Yorkshire Puddings

**\$180 per 12**

Seared Ontario Lamb Chops

With Mint Sauce (GF)

Grilled Beef Tenderloin Sliders

With House Tewksbury Crème Fraiche

# Platters

priced per 6 people



The Oxley Ploughman's Platter	\$114
House Breads & Spreads (v)	\$42
Assorted Crudités with Selection of House-Made Dips (v)	\$42
British & Canadian Cheeses With Accompaniments (v)	\$78
Charcuterie & House Pickles	\$78
Marinated Olives (v)	\$45
Assorted Fruit (v)	\$45
House Cookies & Squares (v)	\$58

# LUNCH MENU

\$65 per person

**choice of starter**

Seasonal Soup

With House-Sourdough & Butter

This & That Green Salad

Fine Beans, Asparagus, Spinach, Peas, Baby Romaine, Sesame Seeds & Sumac Dressing

Crab & Smoked Salmon Rilette Toast

On Grilled House-Sourdough

**choice of main**

Atlantic Salmon & Harissa Spiced Kale & Almonds

With Dates, Red Onion & Manchego

Pork Loin Schnitzel & Baby Gem Caesar Salad

Poached Egg & House-Smoked Thick Cut Bacon

Hand-Raised Butter Chicken Pie

Harissa-Spiced Kale Salad

Mushroom & Smoked Gruyère Pithivier (v)

With Young Leaves & Sherry Shallot Vinaigrette

Grilled 6oz Flat Iron Steak & Chips

With Café de Paris Butter

(\$5 Supplement)

**choice of dessert**

Sticky Toffee Pudding

With Vanilla Ice Cream

Chocolate Mousse

Warm Madeleines

Banoffee Pie

Toffee, Bananas & Lashings Of Cream

[review our a la carte menu](#)

# DINNER MENU

\$74 per person

## Bread & Butter For The Table

### choice of starter

Twice Baked Pea & Goat Cheese Soufflé (v)  
Asparagus, Mâché & Fine Herb Salad

This & That Green Salad (v)

Fine Beans, Asparagus, Spinach, Peas, Baby Romaine,  
Sesame Seeds & Sumac Dressing

Crab & House Smoked Atlantic Salmon Rilette  
Pickled Cucumber & Soda Bread

### choice of main

Cider Braised Rabbit & Tarragon Pasta  
Spring Leeks & Manchego

Parmesan Crusted Brick Chicken

Confit Fingerling Potatoes, Asparagus & Preserved Lemon

Tapenade Roast Leg Of Lamb & Sauce Vierge  
Grilled Asparagus & Roast Red Peppers Pearl Barley

Brik Wrapped Red Snapper & Bisque  
Mediterranean Vegetables & Saffron Rouille

Canadian Beef Tenderloin

With Mashed Potatoes & Fine Green Beans  
(\$28 Supplement)

### choice of dessert

Sticky Toffee Pudding  
With Vanilla Ice Cream

Chocolate Mousse  
Warm Madeleines

Banoffee Pie  
Toffee, Bananas & Lashings Of Cream

[review our a la carte menu](#)

# CONTINENTAL BRUNCH

## FOOD STATIONS

### Menu Option A | \$25pp

Selection of House-Pastries  
Yogurt & Granola With Honey  
Seasonal Fresh Fruit

Smoked Salmon & Creme Fraiche With Cheese Scones

### Menu Menu B | \$35pp

Fried Egg Sandwich  
Buttermilk Pancakes  
House-Pork & Sage Sausage  
House-Cured Thick Cut Bacon  
Mini Egg Bites (v)

### Menu A + B \$45pp

We are able to include the following:

Fresh Fruit Juice  
Coffee & Tea Station  
Mimosa Station

[VIEW OUR COMPLETE BRUNCH MENU](#)

# BRUNCH MENU



Three Course 58

### Mimosa

choice of orange or grapefruit

Fresh Seasonal Fruit Board  
With Honey & House-Baked Granola

### choice of main

The Oxley Quiche (v)

With Young Leaves & Sherry-Shallot Vinaigrette

Stack Of Buttermilk Pancakes & Berries  
With Maple-Butter & Vanilla Ice Cream

Full English Breakfast

With Pork Sausage, House-Smoked Bacon, Tomato, Mushrooms,  
Baked Beans, Fried Bread & Scrambled Eggs

Maple-Braised Smoked Pork Belly BLT On Sourdough

With Smoked Tomatoes, Baby Romaine & Young Leaves

*Traditional Sunday Roast Beef & Yorkshire Pudding*

*With Seasonal Vegetables Roast Potatoes & Gravy*

*Available Sunday From Noon (\$12 Supplement)*

### choice of dessert

Banoffee Pie With Toffee, Bananas & Lashings Of Cream

Sticky Toffee Pudding With House Vanilla Ice Cream

Chocolate Mousse With Warm Madeleines