



Dinner Menu

5PM Until 10PM

Appetizers

Twice Baked Pea & Goat Cheese Soufflé (v) 17
Asparagus, Mâché & Fine Herb Salad

This & That Green Salad (v) 17
Fine Beans, Asparagus, Spinach, Baby Romaine, Sesame Seed & Sumac Dressing

Crab & House-Smoked Atlantic Salmon Rilette 18
Pickled Cucumber & Soda Bread

Panko Fried Pork & Potato Pavé 18
House-Piccalilli

Mains

Parmesan Crusted Brick Chicken 36
Confit Fingerling Potatoes, Asparagus & Preserved Lemon Dressing

Brik-Wrapped Red Snapper & Bisque 37
Mediterranean Vegetables & Saffron Rouille

Cider-Braised Rabbit & Tarragon Pasta 32
Spring Leeks & Manchego

Dry Aged Muscovy Duck Breast & Madeira Jus 36
Roasted Farm Cheese Potato Hash & Mâché

Ontario Leg Of Lamb Boned, Rolled & Tapenade Stuffed
Grilled Asparagus, Red Pepper-Pearl Barley

Sides 12ea.

Harissa-Spiced Kale (v), Romaine & Celeriac Salad (v), This & That Green Salad (v)
Crushed Potato-Pea Salad (v), Roasted Farm Cheese Potato Hash, Chips & House Ketchup
Grilled Asparagus (v), Seasonal Vegetable (v)

We Are Happy To Accommodate Dietary Requirements Where Possible
Open Seven Days a Week For Lunch & Dinner And Weekend Brunch

the Oxley

Bar & Grill

All Day & Night (excluding Sat & Sun Brunch)

Chips & House Ketchup 12 Dry Roasted Nuts (v) 9
Kedgerree Arancini & Coriander Chutney 14 Fried Hash Potatoes & Pecorino 12
Lamb Curry Yorkies 19 Chorizo Sausage Roll 16
Grilled Shrimp & Nam Jim Jaew 23 Half Dozen Fresh Oysters MP

Tartare & Toasts

Canadian Beef Tartare & House Tewkesbury Mustard 27
Welsh Rarebit 16 Smoked Tomato & Aged Cheddar (v) 16 Mushroom & Stilton (v) 16
Grilled Sardines & Tomatoes 19 Crab & Smoked Salmon Rilette 18
Addition Of Young Leaves or Chips 8

Salads

This & That Green Salad & Sumac Dressing (v) 17
Baby Romaine, Celeriac & Preserved Lemon & White Bean Dressing 18
Harissa-Spiced Kale, Almond, Dates, Red Onion, Mint & Manchego (v) 18
Add Pan-Roasted Atlantic Salmon or Brick Chicken 17

Classics

Fish & Chips 30
House-Ketchup & Tartar Sauce

Hand-Raised Butter Chicken Pie 26
Harissa-Spiced Kale Salad

The Oxley's Hand-Chopped Burger & Chips 30
House-Smoked Bacon, Aged Cheddar or Stilton

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

48 Hour Brined-Grilled Pork Chop & Cumberland Sauce 38
Roasted Potato Dumplings & Asparagus

10oz Canadian Prime Centre-Cut Striploin 96
Shallot Confit Jus & Two Sides

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



Cheese & Dessert

Cheese Board & Oat Cookies 26
Selection of Three Cheeses

House-Made Dairy Ice Cream & Sorbet
6 Per Scoop

Vanilla, Chocolate, Raspberry Ripple, Salted Caramel
Whiskey Gingerbread, Wild Italian Cherry & Stilton, Baileys' Cream (Adults Only),
Sorbetes: Lemon, Raspberry, Passion Fruit, Pink Grapefruit

Banoffee Pie 14
Toffee, Bananas & Lashings of Cream

Sticky Toffee Pudding 14
House-Vanilla Ice Cream

Rhubarb & Blood Orange Crème Brûlée 14
Ginger Shortbread

Chocolate Mousse 14
Warm Madeleines

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