



Dinner Menu

5PM Until 10PM

Appetizers

Belgian Endive, Radicchio & Pear Salad (v) 16
Orange-Mustard Thyme Dressing

Smoked Rainbow Trout Croquettes 15
With Tewkesbury & Chive Crème Fraîche

Chèvre & Slow Roast Onion Brioche (v) 16
With Chicory & Fine Herbs

Pressed Guinea Fowl & Ham Hock Terrine 18
With Spiced Plum Chutney

Dried Cured Ontario Lamb Shoulder 17
Watercress-Fennel Salad & Stilton Cream

Mains

Roast Spanish Monkfish & Mussels 36
With Smoked Paprika, Red Peppers, Saffron & Potatoes

Ballotine of Pheasant & Cassoulet 38
With Madeira Jus

Dry Aged Breast Of Muscovy Duck 39
With Galette au Chou & Porcini Rice

Smoked Beef Cheek Ravioli 37
With Beef & Celeriac Consommé

8oz Canadian Rump Steak & Confit Shallot 39
With Scalloped Potatoes & Fine Green Beans

We Are Happy To Accommodate Dietary Requirements Where Possible

Open Seven Days a Week For Lunch & Dinner And Weekend Brunch



All Day & Night

(Excluding Sat & Sun Brunch)

Chips & House Ketchup 12 Dry Roasted Nuts (v) 9 Hash Potatoes & Malt Mayonnaise 14
Welsh Rarebit & Leek Baked Oysters 18 Deviled Lamb Kidneys On Toast 22
Kedgeree Arancini & Coriander Chutney 14 Stilton & Green Peppercorn Sausage Roll 16
Smoked Tomato & Aged Cheddar Toast (v) 19 Grilled Sardines & Tomatoes Toast 21

Oxtail Soup 14
With House Baked Bread & Butter

This & That Green Salad (v) 17
Sumac & Pomegranate Dressing

Beef Tartare & Soda Bread Melba Toasts 27
With House Tewkesbury Mustard

Harissa-Spiced Kale & Almond Salad (v) 18
With Dates, Red Onion, Mint & Manchego

Add Roasted Salmon or Brick Chicken to Salads 18

Fish & Chips 30
House Ketchup & Tartar Sauce

Pork Schnitzel & Baby Gem Caesar 29
With House-Smoked Bacon & Poached Egg

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

Sticky Sesame Brick Chicken 37
Togarashi Roast Sweet Potatoes & Wilted Greens

Midlands Lamb Curry & Basmati Rice 34
With Pappadums & Apple Chutney

Fish & Lobster Pie 39
With Buttered Peas

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

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



Feasting Menu

For 6 Or More, Family Style
Three Course Dinner
Supplement 24
Require Two Days' Notice

Appetizers

Soup of the Day With Bread & Butter
Or
Harissa-Spiced Kale Salad

Mains

Canadian Beef Wellington With Red Wine Jus 68
Roast Prime Rib Of Canadian Beef With Yorkshire Pudding & Gravy 65
Slow Roast Bone-in Leg Of Ontario Lamb With Rosemary Pan Jus 56
Venison & Red Wine Cobbler With Cheddar-Suet Herb Dumplings 52
Roast Smoked Chicken Dinner With Pan Jus 34
Porchetta With Salsa Verde 38

Choice Of Two Sides

Additional Side 11pp

Wilted Greens, Fine Green Beans, Roast Carrots, Fondant Roots
Tallow Roast Potatoes, Pommes Purée, Scalloped Potatoes, Pavé Potatoes

Dessert

Sticky Toffee Pudding With Vanilla Ice Cream
Or
Fruit Pie Of The Day With Custard



Desserts 16

The Oxley's Sticky Toffee Pudding

With Vanilla Ice Cream

Lemon Meringue Pie

With Raspberry Coulis

Flourless Chocolate Cake

With Raspberry Ripple Ice Cream

Apple & Blackberry Charlotte

With Vanilla Ice Cream

House-Made Canadian Dairy Ice Creams 6 per Scoop

Vanilla, Chocolate, Raspberry Ripple, Salted Caramel, Wild Italian Cherry & Stilton,

Whiskey Gingerbread Baileys' Cream (Adults Only)

Sorbets: Lemon, Raspberry, Passion Fruit, Pink Grapefruit

The Oxley Take Home Sticky Toffee Frozen Product - Servers Four To Five