

## BREAD AND OLIVES

- OLIVES 3.5  
marinated green & black olives
- SELECTION OF ARTISAN BREADS 3.5  
extra virgin olive oil & aged balsamic
- CIABATTA 4  
toasted with a garlic & parsley butter
- BRUSCHETTA 4.5  
tomato, red onion, basil & garlic

## STARTERS

- HOMEMADE SOUP OF THE DAY 6  
artisan breads
- DOUBLE BAKED CHEESE SOUFFLÉ 8.5  
mature cheddar & balsamic glaze
- PAN SEARED SCALLOPS, CHORIZO & BACON 11.5  
smoked bacon & chorizo jam, scotch pancake, maple dressing
- BRAISED HAM HOCK & MOZZARELLA CROQUETTE 7.5  
spiced pear puree, poached egg, truffle sweet corn, chestnut crumb
- TEMPURA TIGER PRAWNS 9 / 16  
lime & sweet chilli jam
- SMOKED HADDOCK & CHIVE FISHCAKE 8 / 13  
chive beurre blanc
- CHARCUTERIE PLATE 8.5 / 16  
bresaola, salami, parma ham, marinated olives,  
sundried tomato and artichokes with toasted bread
- BAKED CAMEMBERT 8.5 / 13.5  
studded with rosemary & garlic with grilled breads

## SANDWICHES

(AVAILABLE UNTIL 5PM)

- OXFORDS CLUB SANDWICH 8  
bacon, chicken, egg, tomato and mayo
- CROQUE MONSIEUR 9  
classic ham and cheese french toastie (add egg .75)
- BRIE, RED ONION & BALSAMIC CIABATTA 9  
mixed house salad

## SIDES

- SKINNY FRIES 3.5
- FAT CHIPS 3.5
- SWEET POTATO FRIES 4
- FINE BEANS, SHALLOTS & BACON 3.5
- WILTED SPINACH WITH NUTMEG 3.5
- HONEY GLAZED CARROTS 3.5
- HOUSE SALAD 3.5
- ROCKET, PARMESAN & AGED BALSAMIC 4
- TOMATO, BASIL & MOZZARELLA SALAD 5.5

## THE GRILL

- OXFORDS BURGER 12  
brioche bun, fries, pickles, slaw  
extras: cheese, bacon .75 each
- PIRI-PIRI HALF CHICKEN 14.5  
sweet potato fries, roasted corn & house slaw  
(20 min cooking time)

## STEAKS

- 8OZ RUMP STEAK 16.5
- 10OZ RIBEYE STEAK 25
- 8OZ FILLET STEAK 32.50
- served with hand cuts chips, baked tomato,  
flat mushroom and watercress

## SAUCES

- blue cheese sauce / peppercorn sauce /  
béarnaise sauce / garlic parsley butter 2.50

## MAINS COURSE

- OXFORDS CAESAR 8  
baby gem, aged parmesan, egg, croutons, anchovies  
house Caesar dressing ( add chicken 6 )
- STICKY SHREDDED DUCK SALAD 14  
bean shoots, sweet red peppers, pomegranate  
plum dressing
- MACARONI CHEESE 11.5  
grilled tomatoes and crisp green salad
- POACHED SMOKED HADDOCK 13.5  
spring onion mash, wilted spinach, mustard cream sauce
- BEER BATTERED FISH & CHIPS 13.5  
crushed peas, house tartar sauce & lemon
- WILD MUSHROOM RISOTTO 14.5  
truffle oil, smoked Applewood & toasted cobnuts
- ROASTED GUINEA FOWL BREAST & LEG CROQUETTE 17.5  
pearl barley, truffle pomme puree, braised baby turnip  
and roasted pearl onions
- PAN ROASTED FILLET OF COD 17  
mussel, clam and chive risotto, smoked garlic butter
- KING PRAWN LINGUINE 17.5  
king prawns, chilli, garlic & pomodoro sauce
- DUO OF PORK 16.5  
crisp pork belly, pork, black pudding & apple bon-bon,  
mash, braised cabbage, red wine jus
- CALVES LIVER 17  
whole grain mustard mash, fine green beans, crispy bacon  
caramelized onions, red wine jus (served pink)
- PAN ROASTED GRESSINGHAM DUCK BREAST 18  
pressed potato, pumpkin puree, celeriac, grapefruit,  
pistachio crumb and jus
- ROASTED RUMP OF LAMB 20  
confit potato, parsnip cream, red cabbage ketchup,  
butter roasted parsnip, broad beans, blackberries and jus