

THE
OXFORD
PUB & DINING ROOM

Sample Sunday Menu

Vestal Vodka Bloody Mary

4.95

STARTERS

Roast parsnip & honey soup	4.50
Buckwheat blini, beetroot & confit onion, crème fraiche	6.00
Broad bean & sun blushed tomato salad, green olives, parmesan crisps	6.00
Red onion & goat's cheese tart, rocket, red pepper relish	6.50
Pepper crust seared Angus fillet steak, truffle oil vinaigrette, micro cress salad	7.50
Duck liver & foie gras parfait, grilled pear, toast	6.00
Shetland Mussels, Asian spiced tomato & kaffir sauce (served with rice)	6.50/12.00
Roasted butternut squash & pine nut open ravioli, crispy sage butter	6.50/11.00
Smoked salmon, potato & dill terrine, horseradish, toast	6.75
 Spanish charcuterie, caper berries, olives, banderillas, toast, sardines	 6.50/13.00

ROASTS: Served with roast potatoes, roasted roots & gravy

Rare breed Hereford beef, Yorkshire pudding	14.00
Old Spot pork loin, apple sauce	13.50

MAINS

Char-grilled Suffolk Farm chicken breast, chorizo & rocket salad, sweet potato crisps	13.00
Pan-fried North Atlantic whole plaice, new potatoes, green beans, beurre noisette	14.50
Highland venison marinated in juniper & red wine, mash, braised red cabbage	14.50
Beer battered haddock, hand cut chips, peas, tartare sauce	11.50
Pan fried Scottish salmon fillet, champ, crispy poached egg, velouté, spinach	13.50
Baked camembert with thyme, garlic & honey, gherkins, crusty bread, new potatoes, chutney	11.00
Warm spiced puy lentil, feta, baby spinach & sun blushed tomato salad	11.50

Sides: Mixed leaf salad, new potatoes, mash, hand cut chips, green beans, kale, spinach 3.50

PUDDINGS

Chocolate fondant, milk ice cream	5.25
Pecan tart, vanilla ice cream	5.25
Apple crumble, custard	5.25
Sticky toffee pudding, vanilla ice cream	5.25
Ice cream (choose three)	
Vanilla, pistachio, strawberry, toffee, chocolate, lemon sorbet, apple sorbet	5.25

Cheese board (choose three), biscuits, apple, celery, membrillo 7.50

Coulommiers – semi soft, triple cream cheese made from unpasteurised cow's milk (v)

Morbier Cheese – semi soft, cow's milk cheese

Keen's cheddar – award winning traditional farm house cheddar

Ribblesdale- a dense creamy goat's cheese with a full nutty flavour

Now taking Christmas bookings, please ask a staff member for an information pack

*All of our fish comes from sustainable stock & all of our meat can be traced from the farm of origin straight to your table.

*Please ask your server regarding any dietary requirements or allergies.

Optional service charge of 12.5% is only added to tables of 5 or more.