

ESTD.  20 13

# OXWELL & CO

—ANN SIANG HILL—

## SUNDAY ROAST

### SNACKS FOR THE TABLE

Crispy Corn .....	7
Pork Scratchings .....	7
Spiced Nuts .....	8
Marinated Olives .....	8

### STARTERS & SALADS

Mushroom Soup .....	16
<i>truffled brioche</i>	
Beet Cured Salmon .....	18
<i>sourdough blini, bellevalire crème fraiche</i>	
Port & Chicken Liver Pâté .....	16
<i>crusty bread, cornichons</i>	
Cold Cuts .....	18
<i>swiss smoked ham, honey baked ham</i>	
Pear & Stilton Salad .....	18
<i>pear, baby gems, red endive, colston basset stilton</i>	

### SIDES

Yorkies .....	3 each
Roast Potatoes .....	10
Honey Glazed Carrots .....	12
Brussel Sprouts, Maple Butter & Smoked Bacon ...	14

### SUNDAY PICK-ME-UP

BLOODY MARY	15
MIMOSA	15
APEROL SPRITZ ON TAP	15

### MAINS

*all served with roast potatoes, gravy & yorkies*

Roast Westholme Beef .....	38
<i>full-blooded black wagyu beef</i>	
Braised Lamb Shoulder .....	38
<i>slow-braised lamb shoulder</i>	
Herb Roasted Chicken .....	24
<i>rosemary, thyme</i>	
Dingley Dell Pork Belly .....	28
<i>granny smith apple sauce</i>	
Herb Crusted Sea-bass .....	26
<i>pan roasted</i>	
Wellington Of Chestnuts, Leeks & Spinach .....	22
<i>cream of brie</i>	

### SIGNATURES

Roast Beef to Share ..... 150  
*westholme tri-tip, brussel sprouts, carrots*  
*please allow 30 minutes of waiting time (good for four)*

### PUDDINGS

Lemon Posset .....	10
<i>home-made shortbread</i>	
Home-made Brownies .....	10
<i>vanilla ice-cream, orange zest</i>	
Chocolate Mousse Pot .....	10
<i>valrhona dark chocolate, raspberry</i>	
Cheese Plate .....	16
<i>seasonal cheeses, please ask</i>	