

ESTD.  20 13

# OXWELL & CO

—ANN SIANG HILL—

## SUNDAY ROAST

### SNACKS FOR THE TABLE

- Crispy Corn ..... 7
- Spiced Nuts ..... 8
- Marinated Olives ..... 8

### STARTERS & SALADS

- Mushroom Soup ..... 14  
*truffled brioche*
- Port & Chicken Liver Pate ..... 16  
*crusty bread, cornichons*
- Prawn Cocktail ..... 16  
*sauce marie-rose*
- Pear & Stilton Salad ..... 16  
*pear, baby gems, red endive, colston basset stilton*
- Cesar Salad Croquettes ..... 18  
*boquerones, gem lettuce, spinach, garlic purée*
- Beef Tartare ..... 18  
*classic condiments*

### SIDES

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

## SUNDAY PICK-ME-UP

\$15

### MIMOSA

prosecco, orange juice, mint

### APEROL SPRITZ ON TAP

prosecco, aperol, strawberry perrier, orange

### BLOODY BILL

bulldog gin, tomato juice, balsamic vinegar, tabasco, salt, pepper

### AMERICANO

campari, punt e mes, soda, orange

### MAINS

*all served with roast potatoes, gravy & yorkies*

- Roast Westholme Beef ..... 38  
*full-blooded black wagyu beef*
- Sliced New England Lamb Rump ..... 38  
*salsa verde*
- Dingley Dell Pork Belly ..... 28  
*granny smith apple sauce*
- Baked Sea Bass ..... 26  
*seaweed butter*
- Herb Roasted Chicken ..... 24  
*rosemary, thyme*
- Wellington of Chestnuts, Leeks & Spinach ..... 22  
*cheese sauce*

### SIGNATURES

*all served with roast potatoes, gravy & yorkies*

- Roast Porterhouse ..... 85  
*(500g, good for two)*  
*please allow 20 minutes of waiting time*
- Westholme Tri-tip ..... 140  
*(1kg, good for four)*  
*please allow 30 minutes of waiting time*

### PUDDING

- Lemon Posset ..... 10  
*home-made shortbread*
- Home-made Brownies ..... 10  
*vanilla ice-cream, orange zest*
- Chocolate Mousse Pot ..... 10  
*valrhona dark chocolate, raspberry*