



OXWELL CLASSICS

STARTERS

- Sourdough bread**, cultured butter
- Three fin de claire oysters**, pickled rhubarb, sherry vinegar & black pepper
- Butternut squash**, parsnip & apple soup, horseradish cream
- Chicken terrine**, piccalilly, tea-soaked raisins & pea shoots
- Venison tartare**, juniper berry, capers, shallots, wood sorrel
- Heirloom tomato & burrata**, balsamic, basil & pickled shallots
- Smoked beetroot**, candied walnuts, rocket, goat's cheese & tarragon dressing
- Cured salmon**, horseradish cream, dill cucumber & sourdough

MAINS

- Grass fed roasted sirloin of beef**, (200g) mushroom pate, english mustard & bone marrow jus
- Crackled belly of pork**, savoy cabbage, clove & apple sauce, roasting juices
- Braised rabbit**, mustard, prunes, parsley, smoked bacon & creme fraiche
- Crispy skin sea bass**, seafood broth, fregola, green beans
- Roasted spring chicken**, garlic, thyme & lemon
- Turkey roulade**, celery, chestnuts, sage & mushroom stuffing & gravy
- Chestnut mushroom wellington**, root vegetables & watercress
- Fish & chips**, seabass, hand cut chips, mushy peas & tartare sauce
- Wagyu beef burger**, hand cut chips, beetroot ketchup, cheddar, pickles, tomato & lettuce

SIDES TO SHARE

- Brussel sprouts**, bacon & maple
- Hand cut chips**, rosemary salt & caper mayo
- Roasted potatoes**
- Garden salad**, peas, egg, baby gem & radish
- Brandy baked carrots**, honey & sesame seeds
- Baked cauliflower cheese**
- Roasted parsnip**, turnip & swede

Subject to minor variation

