



OXWELL CLASSICS

STARTERS

- Starter Lab sourdough**, black garlic butter **12 (v)**
Oxwell and Clan scotch egg **9**
Roasted pumpkin soup, chestnut crème fraîche, crispy sage **12 (v, gf)**
Salt & pepper shrimp, tartare sauce **14**
Scottish smoked salmon, dill, horseradish cream, fennel salad **18 (gf)**
Heirloom tomato salad, burrata, basil, balsamic vinaigrette **18 (v)**
Oxwell and Clan charcuterie board, festive cured meats **18/32**

MAINS

Served with roast potatoes, Yorkshire pudding, traditional gravy, arugula

- 200-day grass-fed roasted beef sirloin (250g)**, horseradish cream **38**
Grilled Dorper lamb chops (220g), mint sauce **38**
Crackled roast pork belly, mustard sauce **32**
Free-range roast chicken, garlic, thyme, lemon **28**
Crispy Cone Bay skin barramundi, lemon butter **28**
Roasted cauliflower, cauliflower rice, raisins, toasted curry leaves **22 (v)**

SIDES

- Garden salad** **8 (ve, gf)**
Baked cauliflower cheese **10 (v)**
Charred Brussel sprouts, maple syrup, smoked bacon **14 (gf)**
Grilled asparagus, Béarnaise sauce **14 (v, gf)**
Roasted heirloom baby carrots, brandy butter, sesame seeds **14 (v, gf)**

DESSERTS

- Cheese board**, selection of artisan cheeses, fig chutney, crackers **18 (v)**
Sticky date pudding, toffee sauce, vanilla ice-cream **12 (v)**
Apple crumble, chantilly cream **12 (v, n)**

ADD ON AN AUTHENTIC CHRISTMAS DAY FREE-FLOW

Get into the festive spirit with 2 hours for only \$78++

SPARKLING NV Chevalier Blanc de Blancs Brut, Burgundy, France

WHITE 2019 Famille Perrin Luberon Blanc, Rhône, France

RED 2018 Famille Perrin Ventoux Rouge, Rhône, France

BEER Lion's Brewery Island Lager

&

SOFT SERVE OPTIONS AVAILABLE

*With every meal purchased we will be donating a meal to someone in need
this festive season through Food Bank SG*

[v] vegetarian | [gf] gluten-free | [n] nuts

Please note all prices are subject to 10% service charge and 7% gst. All menu items are subject to changes.

