



Easter Lunch Menu (SAMPLE)

21 April 2019

Cream of Banbury watercress soup

Vine tomatoes, grilled Mediterranean vegetables and Buffalo mozzarella

Natural smoked haddock and leek tart with mixed leaves*

(*This recipe by Chef Patron Bryn Jones was featured in The Oxfordshire Cook Book, which is available from the bar at £9.99)

Oxford Arms potted shrimps with toast and mixed leaves

Posh Pâté with toast and homemade chutney

Kelmscott applewood-smoked ham, sun-blushed tomatoes and garlic ciabatta

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Belgian endive and walnut salad with Roquefort (starter or main)

Salmon and prawn fishcakes and sweet chilli sauce and mixed leaves (starter or main)

Plate of smoked salmon with granary bread, home-pickled cucumbers and lemon (starter or main)

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28-day aged roast Oxfordshire sirloin of beef with goose fat roasted potatoes, Yorkshire puddings and vegetables of the day

Saffron, broad bean and pea risotto

Grilled tuna steak on warm caponata

Salcombe whole crab with mayonnaise and mixed leaves (available with a £10 surcharge)

Local rabbit ragu with pappardelle

Tarragon and garlic roasted Label Anglais special reserve chicken with Dauphinoise potato

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Mixed leaf salad **V**egetables of the day **T**omato and onion salad **N**ew potatoes
Side dishes are available with a £3 surcharge.

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Warm treacle tart with Dorset award-winning clotted cream ice cream

Chocolate and spiced Rum mousse with berries

Oxford Arms bread-and-butter pudding with cream

Homemade plum varenye with vanilla ice cream

A selection of award-winning Dorset ice creams and sorbets

Cheese: Blue Per Las and Baron Bigod with apple and oatcakes

/Please see our Dessert Menu for more options/

Any two courses for £27 || Any three courses for £32

(Minimum spend per person £25)

We have gluten free toast available.

All our food is prepared in a kitchen where nuts, cereals, gluten and other allergens are present. Full allergen information is available on request, please ask your server. Please allow time for preparation as all our meals are cooked to order. Dishes may take at least 30 minutes to prepare.

A 10% service charge will be added to tables of six or more.