



Sunday Lunch Menu

SAMPLE

Cream of watercress soup

Vine tomatoes, Buffalo mozzarella, grilled Mediterranean vegetables and basil

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 at the bar @ £9.99.*

Wye Valley smoked mackerel with pickled heritage beetroot and crème fraiche

Baked fig with Blue Perl Las cheese and Kelmscott air-dried ham

Posh pate with toast and homemade chutney

Award-winning local pork pie with spiced Kirtlington green tomato chutney

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

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

Salmon and prawn fishcake with sweet chili sauce and mixed leaves (*starter or main*)

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

Saffron, broad bean and asparagus risotto

Fillet of wild Salcombe sea bass with new potatoes, green beans and lemon oil

Confit of Gressingham duck leg with Toulouse sausage and butterbean broth

Loin of Kelmscott pork with chorizo and chickpeas

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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 flourless chocolate and hazelnut torte with milk ice cream

Rhubarb vanilla crème brûlée

Oxford Arms bread-and-butter pudding with cream

Cognac prunes with vanilla ice cream

A selection of award-winning Dorset ice creams and sorbets

Cheese plate with homemade chutney, oatcakes and apple

Homemade dark chocolate truffles (*4 truffles*)



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

(Minimum spend per person £27)



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.

Local and UK Grown Seasonal Produce

85% of the ingredients we use are local produce,
a further 12% are from rest of the UK and 3% are from other European countries.



Rhubarb



Lettuce



Beans



ROSEMARY

Salads and herbs from our kitchen garden - 0.004 miles

Rhubarb from our kitchen garden - 0.004 miles

Strawberries and other berries from our kitchen garden – 0.004 miles

Apples, squash, pumpkin, beetroot, green tomatoes, quince and other fruits and vegetables from Kirlington villagers – 0.6 miles

Venison from Blenheim Palace Estate, Woodstock – 5 miles

Bread from Woodstock – 5 miles

Cooking oil from Oxford – 11 miles

Beef and lamb from Witney – 11.9 miles

Vegetables and fruits from Aylesbury – 23 miles

Applewood smoked ham, pork and pigeon from Kelmscott – 25 miles

Partridge from Cotswold – 30 miles

Eggs from Beechwood Poultry Farm in Thatcham – 33.1 miles

Label Anglais special reserve chicken from Coventry – 47.1 miles

Smoked salmon from a small farm in Way Valley – 67 miles

Longhorn beef from Huntsham Court Farm, Wye Valley - 74 miles

Heirloom tomatoes from Isle of Wight – 108 miles

Ice creams and sorbets from Dorset – 120 miles

Baron Bigod cheese from Fen Farm Dairy in Suffolk – 139 miles

Butter from Preston – 171 miles

Wild sea bass, scallops and crabs from our fisherman Mark from Salcombe – 196 miles

Blue Perl Las cheese from West Wales – 202 miles

Duck from Gressingham – 203 miles

Loch Duart salmon from Scotland – 458 miles

