

The Oxford Menu

Starters

Cornish diver caught scallops, sweet corn puree, beetroot jus £9.95

Parma ham wrapped confit duck terrine, pickled mushrooms £5.95

Pea soup, poached quill eggs and black truffle £5.50

Goats cheese, red pepper coulis, wild rocket, basil pesto £5.95

Cornish tuna nicoise £6.00

Mains

Sea bass, lightly curried risotto, salted cucumber and vanilla £15.00

Breast of free range chicken, wild mushrooms, shallots, croustis potato, port wine reduction £13.50

Scottish fillet of beef, spinach pomme-anna, truffle sauce £22.00

Halibut, saffron and clam marmite, paysenne of vegetable £16.00

Cotswold baby cannon of lamb, peas, fèves, watercress puree £17.50

Desserts

Chocolate marquise stuffed with a pistachio cream, caramel ice cream £6.50

British cheese selection, apple and grape compote £8.00

Passion fruit tart, elderflower sorbet £5.00

Iced coconut terrine, pineapple and basil salsa £5.00

Blackberry mille-feuille, crème patisserie £5.00

All of our ingredients are sourced either locally or from within the British Isles.

Our new Head Chef Matt Edmonds has taken every possible care to source seasonal produce for the best quality results for the new menu and has vast experience within his career in leading British hotels.

Our new Food and Beverage manager is Russell Barber, who comes to us with a vast knowledge and experience from his time working on cruise liners and in restaurants.

Together they have taken every possible step to ensure that we do not use genetically modified foods, only seasonal fresh produce.

Any slight delay is due to our dishes being freshly prepared to order.

For guests staying with us on a dinner inclusive rate, you are welcome to choose from either the Oxford or the Lodge menus. You have an allowance of £20.00 per person; this will be deducted from your final food bill