



The Oxford Place

Starters

- ★ *Roasted Pepper and Tomato Soup*
- ★ *Posh Prawn and Smoked Salmon Cocktail with Bloody Mary Sorbet*
- ★ *Moroccan Style Yorkshire Lamb Meatballs with Tzatziki, Mango Chutney and Humus*
- ★ *Chicken Liver Pate with Toasts and “Sunflower Waldorf Salad “ Beetroot “Ketchup”*
- ★ *Tempura Battered Vegetables with Homemade Sweet Chilli Sauce (VG)*
- ★ *Spinach and Ricotta Pancake with Primavera Sauce and Parmesan*
- ★ *Heritage Isla of White Tomato and Burrata Salad with Toasted Pine Nuts, Basil Pesto*
- ★ *Pan Seared Scallops with Carrot Julienne and Lightly Curried Creamy Leek*

Mains:

- ★ *Gourmet 8oz Beef Burger with Smoked Mango Chutney, Harrogate Blue Cheese & Skinny Frites*
- ★ *Hambleton Ale Battered Fillet of Haddock with Chunky Chips & Homemade Tartare Sauce*
- ★ *Slow Cooked Belly Pork with Baked Apple, Celeriac Purée, Crackling and Red Wine Jus*
- ★ *Signature 60 Day Salt Age 10oz Yorkshire Finest “Galloway Belt” Sirloin Steak with*
 - ★ *Gamekeepers Venison Burger with Spicy Red Onion Marmalade, Leeds Blue Pecorino Skinny Frites*
- ★ *North Sea Black Bream, Samphire, Plume Tomatoes, Brown Shrimps and Beurre Blanc*
- ★ *Creamy Chicken, Mushroom and Bacon Pie with Puff Pastry, Skinny Frites*
- ★ *Vegan “Shepherd’s Pie” with Cauliflower, Mushrooms, Pumpkin Seeds, Dry Tomatoes (VG) Roasted Onions and Garlic*
- ★ *Pan-Roasted Deer Saddle with Artichoke Puree, Candied Walnuts, Wild Mushrooms, Beetroot, Truffled Leek and Madeira Juices*

Extras :

Chunky Chips Skinny Frites Ground Provisions Beer Battered Onion Rings

Peppercorn Sauce Yorkshire Blue Cheese Sauce

Allergen Information: *Please advise our staff of any food allergy issues at the earliest opportunity, so that they can assist with appropriate menu choices, it may be necessary to seek guidance from the Chefs in some instances .*