



The Oxford Place

Starters

- ★ *White Bean and Parsnip Soup*
- ★ *Posh Prawn and Hot Smoked Salmon Cocktail, Bloody Marie Sorbet*
- ★ *Moroccan Style Yorkshire Lamb Meatballs with Tzatziki, Mango Chutney and Humus*
- ★ *Duck Liver Pate with Toasts and "Sunflower Waldorf Salad" Beetroot "Ketchup"*
- ★ *Tempura Battered Vegetables with Homemade Sweet Chilli Sauce (VG)*
- ★ *Beetroot and Smoked Cheese Arancini with Aioli (VG)*
- ★ *Tomato and Buffalo Mozzarella "Capresa" with Toasted Pine Nuts, Basil Pesto*
- ★ *Pan-seared Scallops with Lightly Curried Cavallo Nero, Chorizo, Leek and Petit Poise*

Mains:

- ★ *Gamekeepers Venison Burger with Spicy Red Onion Marmalade, Leeds Blue Pecorino Skinny Frites*
- ★ *Hambleton Ale Battered Fillet of Haddock with Chunky Chips & Homemade Tartare Sauce*
- ★ *Pan-Roasted Yorkshire Lamb Rump with Parsnip Puree, Wild Mushrooms, Truffled Leek Lamb Juices*
- ★ *Slow Cooked Belly Pork with Baked Apple, Celeriac Purée, Crackling and Red Wine Jus*
- ★ *Signature 60 Day Salt Age 100z Yorkshire Finest "Galloway Belt" Sirloin Steak with Chunky Chips*
- ★ *Pan-Fried Seabass with 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 Roasted Onions and Garlic (VG)*
- ★ *Gnocchi alla Verdure with all'Arrabbiata Sauce, Cappers, Plume Tomatoes, Courgettes Bell Peppers (VG)*
- ★ *Pan-Roasted Deer saddle with Jerusalem Artichoke, Crushed Hazelnuts, Girolle Mushroom Ma*

Extras :

*Chunky Chips Skinny Frites Ground Provisions Beer Battered Onion Rings
Peppercorn Sauce Yorkshire Blue Cheese Sauce*