



## WHILE YOU WAIT

**Oxford's Bakery Bread Basket £6.50 VE\***

With sea salted butter & extra virgin olive oil and aged balsamic

**Fresh Raw Oysters £4.00 each GF**

With Cabernet Sauvignon vinegar & shallot dressing,  
fresh lemon & tabasco sauce

*Pairs perfectly with English Oak San Gabriel sparkling wine £11.00 (125ml)*

**Firecracker Monkfish £8.75 GF**

With garlic aioli

*Pairs perfectly with Monkey 47 gin and tonic £12.00*

**Tempura Prawns £3.75 each GF**

With gochujang aioli

*Pairs perfectly with Guy De Chasse champagne £12.50 (125ml)*

**Slow Cooked Beef Short Rib & Szechuan Pepper Croquettes £5.00 each**

With gochujang aioli and pickled shallot

*Pairs perfectly with an Old Fashioned £14.00*

**Crispy Slow Cooked Pork Belly £ 8.75 GF**

With Asian slaw & Korean BBQ sauce

*Pairs perfectly with English Oak Chinkapin sparkling wine £11.00 (125ml)*

**Padron Peppers £6.50 VE GF**

Pan roasted with olive oil and Dorset Sea salt

*Pairs perfectly with a zesty Mojito or a strong Margarita £14.00*

**Marinated Olives £5.00 VE GF**

Marinated in extra virgin dressing with basil & garlic

*Pairs perfectly with English Oak Englemann sparkling wine £10.50 (125ml)*

### ALLERGY NOTICE

GF Gluten free | VE Vegan | GF\* Can be gluten free | VE\* Can be vegan

Please let your server know if you have any allergies before you order.

A discretionary 10% service charge is added to all bills.



## STARTERS

**Tempura Vegetables £12.00 VE GF\***

With Korean BBQ sauce, toasted sesame seeds, spring onion & coriander

**Twice Baked Barbers Cheddar Cheese Souffle £13.50 GF**

Barbers 1833 vintage Cheddar cheese souffle finished with double cream

Add Poole Bay crab meat £4 supplement

Add Roquefort cheese £4 supplement

**Thai style Scallops £16.00 GF**

Pan seared scallops with Asian slaw, sweetcorn, coconut & lemongrass velouté

**Fisherman Mark's Poole Bay Crab £16.00 GF\***

Potted crab meat topped with paprika butter, pickled cucumber & radish, tarragon brioche

**Lobster & King Prawn Cocktail £18.00**

"Shanty Bloody Mary" Marie rose sauce, pickled cucumber, brown bread & butter

**Tequila Cured Chalk Stream Trout £15.00 GF**

Pico de Gallo, soured cream, avocado puree, puffed wild rice, coriander

**Steamed Mussels £14.00 GF\***

Steamed in choice of a la crème or Provencal sauce, served with Oxford's bread

**Pressed Terrine of Fossil Farm Pork £14.00 GF\***

Crispy pig's cheek, granny smith apple, roasted walnut, chicory, celery, roquefort emulsion

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## MAINS

### Roasted Cod Supreme £34.00 GF\*

Shellfish bouillabaisse, chargrilled fennel, rouille, crusty bread

### Fillet of Sea Bass £32.00 GF

Tomato, chilli, spring onion and crab fregola

### Roasted Spiced Sweet Potato & Cauliflower £30.00 VE GF

Red Lentil dahl, wild rice, mango & chilli salsa, poppadom

### Fisherman Marks Poole Lobster £POA GF\*

Grilled with either garlic & herb butter, thermidor sauce or cold, served with pomme frites & Guildhall house salad (ask your server for today's lobster sizes)

### Whole Market Fish (roasted on the bone) £POA GF\*

Ask your server for today's catch

## SUNDAY ROASTS

### Roast Sirloin of Dry Aged Beef £28.00 GF\*

served with a Yorkshire pudding, duck fat roast potatoes, parsnip puree, honey roasted carrot, tender stem broccoli, mixed greens and a rich red wine gravy

### Roasted Breast of Chicken £26.00 GF\*

served with a Yorkshire pudding, duck fat roast potatoes, parsnip puree, honey roasted carrot, tender stem broccoli, mixed greens and a rich red wine gravy

### Cauliflower Cheese £5.00 GF

**Why not try our Chateaubriand sharing roast platter for 2?**

**Ask your server for more information.**

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## LOCALLY SOURCED STEAKS

35-day dry aged 8oz Sirloin Steak £38.00 GF\*

35-day dry aged 8oz Ribeye £40.00 GF\*

Both served with pomme frites, slow cooked tomato, dressed watercress and pickled onion ring  
Upgrade to triple cooked chips or duck fat mash for an extra £2

## SHARING STEAKS

Chateaubriand £16 per 100g (ask for today's sizes) GF\*

Dry aged Porterhouse £11 per 100g (ask for today's sizes) GF\*

Served with two sides and two sauces of your choice

### Make it Surf & Turf

Add a Tempura Prawn £3.75 each GF\*

Add a Grilled Scallop in the Shell £5.00 each GF\*

Add Grilled Lobster £POA GF\*

Add a Sauce £3.50 each GF

Green & Szechuan peppercorn sauce - Porcini mushroom Sauce - Roquefort butter

## SIDES

Pomme Frites £4.50 GF\*

Guildhall Triple Cooked Chunky Chips £6.50 GF\*

Duck Fat Mash with Garlic Butter & Crispy Onions £6.50

Tender stem Broccoli with Chilli, Garlic & Pecorino £6.50 GF

Ceaser Salad with Anchovy Dressing £6.50 GF\*

Green Salad with Mustard Dressing £5.50 VE GF

Honey & Sesame Glazed Carrots £5.50 GF

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## CHILDREN'S MENU (Under 12's)

### MAINS

**Tempura Fish Fillet £14 GF\***

With fries & peas

**Minute Steak £14 GF\***

With fries & salad

**Pasta in Tomato Sauce £14 VE\***

Topped with grated pecorino

**Children's Roasts £14/13 GF\***

Beef or pork, served as a half adult sized portion

*\*Please note roasts are only available on Sunday\**

### DESSERTS

**Chocolate Brownie £8 V GF**

With Vanilla Gelato

**Baboo Gelato or Sorbetto VE\* V**

£3 per scoop Ask your server for today's flavours

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