



SAMPLE MENU

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 Provençal 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

Marsala Spiced Roasted Monkfish £38.00 GF

Saag aloo, red lentil dahl, mango & chilli salsa, poppadom

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

Ask your server for today's catch

Five Spiced Cready Carver Duck Breast £36.00 GF

Carrot & ginger puree, duck fat mash, honey & sesame glazed carrots, Szechuan jus

Roasted Spiced Sweet Potato & Cauliflower £30.00 VE GF

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

Fisherman Mark's Poole Bay Lobster £POA GF*

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

Fruits De Mer Platter (to share) £110.00 GF*

Cold or grilled Poole lobster, potted Poole crab, 4 raw oysters, 4 scallops grilled in the shell, 4 tempura prawns, steamed mussels, pomme frites & green salad

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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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DESSERTS

Dark Chocolate Fondant £11.00

Honeycomb gelato, fresh honeycomb

San Emilio Pedro Ximenez Lustau, Andalucía, Spain £7.50

Sticky Toffee Pudding £9.50

Toffee sauce, maple & walnut gelato

Joostenberg, Paarl, South Africa £8.75

Vanilla Crème Brulée £9.50 GF*

New Forest strawberries, sable biscuit

Sauternes, Bordeaux, France £8.00

Spiced Bramley Apple, Raisin & Macadamia Nut Crumbe Tart £9.50 GF* VE*

Butterscotch sauce, vanilla gelato

San Emilio Pedro Ximenez Lustau, Andalucía, Spain £7.50

Mango, Coconut & Passionfruit Meringue Tart £11.00 GF

Coconut gelato, fresh mango, torched Italian meringue, passionfruit syrup

Joostenberg, Paarl, South Africa £8.75

Baboo Gelato or Sorbetto £3 per scoop VE* GF*

Dorset based award winning gelato, plant-based gelato and sorbetto

Ask your server for today's choices

A Selection of 3 Cheeses £15.00 GF* (additional cheese wedge £5.00)

with homemade chutney, quince paste and crackers

Ask your server for today's selection

Port Selections

Graham's Late Bottled Vintage Port 2017 (75ml) £6.00 (Bottle) £65.00

C&B Tawny 20-year-old Port (75ml) £12.00 (Bottle) £110.00

Krohn Colheita 2006 (75ml) £15.00 (Bottle) £145.00

Flight of Three Ports £25.00

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