

Appetisers...

Bread with olive oil and balsamic vinegar (£2.95)

Olives and sun blushed tomatoes in herb oil (£1.95)

To Start...

Homemade Gazpacho with crème fraiche and diced cucumber

Melon wrapped in parma ham with roasted figs drizzled with honey

Char grilled Halloumi cheese with tomato, raisin and red onion chutney

Mushroom stuffed potato skins with crunchy salad and vinaigrette dressing

Char grilled vegetable terrine with a pesto coulis

Chicken and haricot bean roulade with a rich tomato chutney

Confit duck spring rolls with a plum sauce

Pork and asparagus terrine with apple chutney and ciabatta bread

Salmon Thai fishcake with soy sauce

Smoked fish rilette with pickled cucumber and focaccia bread

From the Grill...

Venison burger in tomato and herb focaccia bread with thick cut chips and salad garnish

Char grilled Chicken burger: tender chicken fillet in a sesame seed bun with chips, salad garnish and coleslaw

Rib eye steak with Pont Neuf potatoes, grilled tomato and flat mushroom
(£5.50 supplement) *226g approximate uncooked weight*

Ostrich steak on a bed of mashed potato with green beans, deep fried leeks and a roasted garlic & whiskey jus
(£5.50 supplement) *The chef recommends that this delicious cut of meat is cooked medium rare.*

Peppercorn sauce £0.95

Béarnaise sauce £0.95

Red wine Jus £0.95

Starter or Dessert: £5.95 Main Course: £15.95 2 Course: £21.95 3 Course: £ 26.95
Inclusive guests may choose 3 courses from the menu, however, please note that some dishes and side orders are subject to an additional supplement.



*All of our meals are cooked freshly
so some dishes may take a little
longer to prepare.
For any dietary requirements please
see your server.*

Main Course...

Chicken breast with wild mushrooms, sautéed asparagus and mashed potato

Pork belly with fondant potato, swede and carrot purée and a red wine jus

Lamb shoulder with petit ratatouille, sweet potato mash and red wine jus

Blade of beef with fondant potato, savoy cabbage and horseradish scented jus

Mixed vegetable Korma with coriander rice and Naan bread

Gnocchi with Mediterranean vegetables and tomato and basil sauce served with toasted garlic bread

Gilthead bream on crushed new potatoes with wilted bok choy and a mango chilli salsa

Grilled tuna steak on a warm salad of asparagus, celery, peppers and new potatoes with soy and ginger sauce

Olive and pesto crusted red snapper on crushed new potatoes with a prawn and caper salsa

Why not add a side of seasonal vegetables to complement your meal for only £1.95?

Salads...

Nicoise salad: *Flaked tuna with sliced potato, tomato, green beans, olives and hard boiled egg.*

Chicken Caesar salad: *Smoked chicken with Romaine lettuce, croutons and Parmesan cheese with Caesar dressing*

Greek salad: *Fresh tomatoes with cucumber, red onion, olives and feta cheese dressed with olive oil.*

Cold water prawn salad: *Cold water prawns with baby gem lettuce and marie rose sauce.*

Our delicious salads are available as either a starter or a main course!

Sides...

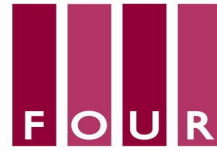
Why not add your favourite sides to complement your meal for just £2.95?

- **Mixed Salad**
- **Nicoise side salad**
- **Rocket and Parmesan Salad**
- **Chicken Caesar side salad**
- **Bowl of Chips**
- **Greek side salad**
- **Onion Rings**
- **Garlic bread**

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Some menu items may contain nuts. For any dietary requirements please see your server. Prices include VAT at the current rate. Service is not added and is at your discretion.



PILLARS
HOTELS

OXFORD SPIRES

Liqueurs

(25ml)

Drambuie	£4.05
Grand Marnier	£3.65
Benedictine	£3.95
Tia Maria	£3.55
Crème De Menthe	£3.95
Pernod	£4.00
Amaretto	£3.95
Cointreau	£3.65

Dessert Wine

(75ml)

£4.80

After Dinner Drinks

Cognac

(25ml)

Courvoisier VS	£4.75
Remy Martin VSOP	£4.95
Delamain XO	£9.55

Port

(50ml)

Graham's LBV	£4.05
Warre's Otima	£4.75
10yo Tawny Port	

Liqueur Coffee

£5.25

*Steaming coffee with the liqueur
of your choice topped with fresh
cream.*

*(Choose from: Amaretto, Cognac, Drambuie,
Jameson's Irish Whiskey, Tia Maria or
Cointreau)*

*Liqueur measure is 25ml

Sherry

(50ml)

Tio Pepe	£3.40
Amontillado	£3.40
Bristol Cream	£3.40

Single Malts

(25ml)

Glenmorangie	£4.75
Talisker 10yo	£4.75
The Balvenie 12yo	£5.45

Hot Chocolate with whipped cream

£3.75

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Desserts...

Warm blueberry and poppy seed pudding with blueberry compote and vanilla ice cream

Apple and cranberry compote topped with crème fraiche and crunchy nut topping

Dark chocolate truffle cake with mascarpone cream and fresh berries

Coffee crème brulee with passion fruit biscotti

Chocolate marble cheesecake with raspberry compote

Baileys & brownie bread and butter pudding with peanut nougat cream

Date and almond tart with toffee ice cream

Tropical fruit salad with mango sorbet

Platter of English and Continental Cheese with Biscuits, Crisp Celery and Sweet Grapes

Selection of ice creams and sorbets

**Why not indulge in a glass of our delicious dessert wines?
(75ml)**

Pedro Ximenes Viejo Napoleon NV, Bodegas Hidalgo	£ 6.50
Red Harvest Dessert Pinot Noir, Marmesa Vineyards 2006	£ 7.80

To finish...

Pot of tea for one	£2.75	Espresso	£2.75
Pot of coffee	£2.95	Pot of Twinings	
Café Americano	£2.95	infused herbal tea	£2.95
Cappuccino	£2.95		

Something for later...

Don't forget to take some refreshments back to your room before you settle in for a good nights sleep...

<i>Bottle of still or sparkling water (75cl)</i>	£1.95
<i>Bottle of still or sparkling water (1litre)</i>	£3.95
<i>Glass of milk and home made cookies (delivered to your room)</i>	£2.95
<i>Hot chocolate and home made cookies (delivered to your room)</i>	£4.25