

Appetisers...

Bread with olive oil and balsamic vinegar (£2.95)

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

To Start...

Homemade soup of the day with crunchy croutons

Rosette of melon with Champagne sabayon and roasted figs

Grilled sardines on toasted foccacia bread with chunky tomato and basil sauce

Salmon tartar with pickled gherkins and foccacia bread

**King prawns served with chilli and coriander butter
(£1.95 supplement)**

Sauteed mushrooms in red wine, brie and cream sauce served on toasted brioche

Middle Eastern Mezze: baba ganoush, hummus and tabouleh served with warm pitta bread

Roasted peppers stuffed with feta cheese, and olives

Game terrine with Ciabatta croutes and Oxford sauce

**Pressed duck terrine stuffed with grapes
served with plum chutney**

*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.*

From the Grill...

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)**

Peppercorn sauce £1.25

Béarnaise sauce £1.25

Starter or Dessert: £6.95 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.

*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.*

Main Course...

Steamed gnocchi with wild mushrooms, savoy cabbage, spring onion and a soya & coriander sauce

Baked polenta, with sun blushed tomatoes and asparagus
Served with a mushroom sauce

Grilled vegetable and mozzarella mille feuille with pesto dressing and a beetroot and orange salad

Pan seared grey mullet with balsamic beetroot, crushed new potatoes and tomato and coriander oil

Grilled whole plaice with roasted vegetables, crushed new potatoes and garlic prawns

Asparagus rolled salmon with braised fennel and an orange sauce

Pork cutlets with Dauphinoise potato, turned vegetables and red wine jus

Lamb shank with rosemary mash, roast vegetables and pan juices
(£5.50 supplement)

Duck breast with fondant potato, bean bundle and spring berry jus

Hungarian beef goulash with paprika mash

Tandori chicken breast with saag aloo, cabbage foogath and mint yoghurt

Why not add a side of seasonal vegetables to complement your meal for only £2.95?

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.*

Capresse: *Slices of fresh tomatoes and buffalo mozzarella dressed With basil and olive oil*

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



OXFORD SPIRES

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

Desserts...

Warm pear and chocolate torte with pistachio ice cream

Carrot and cardamom milk pudding with sesame tuile

Banana froster with pineapple cream and crushed macaroon

Lemon and mascarpone panna cotta with blueberry coulis

Baked stuffed apple with crème anglaise

White forest cake with amaretto cherries

Strawberry jelly and ginger mousse terrine with confit rhubarb

Tropical fruit salad with lemon sorbet

Selection of ice creams and sorbets

Platter of English and Continental Cheese with biscuits, Crisp Celery and Sweet Grapes - *Perfect with a glass of port!*

Connoisseur cheese platter

*Delicious Oxford Blue, South Cerney goats cheese and Double Gloucester. Served with savoury biscuits, crisp celery, sweet grapes and homemade chutney
(£3.00 supplement)*

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

Chateau Loupiac Gaudiet Loupiac 2004/05 £6.50

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		

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Liqueurs

(25ml)

Drambuie	£4.10
Grand Marnier	£3.70
Benedictine	£4.00
Tia Maria	£3.60
Crème De Menthe	£3.95
Pernod	£4.05
Amaretto	£4.05
Cointreau	£3.70

After Dinner Drinks

Dessert Wine

£4.80

(75ml)

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

Cognac

(25ml)

Courvoisier VS	£4.80
Remy Martin VSOP	£4.95
Delamain XO	£9.55

Port

(50ml)

Graham's LBV	£4.10
Warre's Otima 10yo Tawny Port	£4.80

Sherry

(50ml)

Tio Pepe	£3.45
Amontillado	£3.45
Bristol Cream	£3.45

Single Malts

(25ml)

Glenmorangie	£4.80
Talisker 10yo	£4.80
The Balvenie 12yo	£5.50

Hot Chocolate with whipped cream

£3.75

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