



OXFORD *fine* DINING

spring menu

MARCH • APRIL • MAY

starters

- Roasted wood pigeon with braised baby gem, red cabbage purée and sugared walnuts
- Potted coley and native lobster with coral butter and lobster bread **£3.00
- Smoked ham hock terrine with pineapple and chili chutney and a spiced cracker
- Blood orange cured salmon with saffron aioli and heritage radish
- Veal consommé with heritage tomato, oxtail tortellini and chive oil
- Roasted red pepper and aubergine soup with chimichurri oil (V)
- Pistachio rolled goats' cheese with a chicory and orange salad (V)
- Grilled English asparagus with tarragon crispy hen egg and truffle emulsion (V)

main courses

- Roast new season lamb rump with crushed Jersey Royals, carrot purée, purple sprouting broccoli and chimichurri dressing
- Cornish Dab with langoustine mousse, lobster bisque, wilted spinach and Jersey Royals
- Pave of Cotswold beef sirloin with yeast roasted cauliflower purée, potato fondant, wilted greens and charred heritage cauliflower
- Roasted Scottish salmon with herb gnocchi, braised baby gem and a Champagne and grape sauce
- Crackling crusted Tamworth pork tenderloin with potato rösti, Pink Lady apple purée, roasted broccoli and scallions with a sage sauce
- Cornish hake with saffron arancini, red pepper sauce and dressed sea vegetables
- Chargrilled broccoli with sweet potato purée, nettle pesto and nut seed granola (V)

desserts

- Bitter chocolate nemesis with yuzu, citrus and mint salad
- Pear tart Tatin with honey ice cream and chocolate hazelnut sauce
- Blood orange and passion fruit Pavlova
- Vanilla cheesecake with caramelised banana, shortbread crumb and salted caramel
- Mango yogurt parfait with passion fruit and textures of chocolate
- White chocolate delice with Champagne and hibiscus poached Wychwood rhubarb

Freshly brewed coffee, tea, fruit infusions & petit fours

*(Items with a ** are subject to a per head supplement)*



OXFORD *fine* DINING

summer menu

JUNE • JULY • AUGUST

starters

Pomegranate cured Cornish sea trout with shaved fennel, watercress and crème fraîche

Pressed Cotswold white chicken and leek terrine with onion bread and damson ketchup

Soused mackerel with truffled potato salad and watercress

Grilled peach with Parma ham, rocket and raspberry vinaigrette

Cornish red mullet escabeche with salted fennel and saffron aioli

Smoked haddock tartare with gremolata and pickled kohlrabi

Summer vegetable and ricotta salad with lemon and parsley dressing (V)

Chargrilled peach and feta with toasted walnuts and salsa verdi (V)

Rectory Farm asparagus with Oxford Blue cheese dressing and hazelnut granola (V)

main courses

Curried Cornish monkfish with lentil dal, sweet potato pakoras crème fraîche and coriander

Basil stuffed Cotswold lamb breast with potato rösti, green beans and Provençal sauce

Roasted Cornish cod with summer truffle mash, leek and pea fricassee and a chive butter sauce

Treacle cured fillet of aged beef with braised beef Pommes Anna, shallot purée and broccoli **£5.00

Saddle of Rabbit with fondant potato and a fricassee of peas and broad beans

Cornish Sea bass with basil and courgette purée, Jersey Royals and fennel salad

Butterbean and heirloom tomato cassola with mozzarella (V)

desserts

Pistachio and cherry tart with clotted cream

Chocolate crème brûlée with white chocolate and almond cookies

Yogurt bavarois with poached apricots basil and oat granola

Champagne, elderflower and summer berry jelly with raspberry sorbet

Lemon curd with poached blue berries and ginger crumb

Strawberry and black pepper Pavlova

Freshly brewed coffee, tea, fruit infusions & petit fours

*(Items with a ** are subject to a per head supplement)*



OXFORD *fine* DINING

autumn menu

SEPTEMBER • OCTOBER • NOVEMBER

starters

- Cotswold home smoked venison with beetroot, toasted buckwheat and horseradish mayo
- Cornish crab bisque with Fromage blanc and parsley oil
- Mosaic of local game terrine with fig jam and brioche wafers
- Juniper cured Loch Duart salmon with dill mayonnaise and pickled cucumber
- Pressed spiced guinea fowl with Waldorf salad
- Wild mushroom tart with braised chicory and truffle emulsion (V)
- Quinoa and pumpkin with goats' cheese and toasted pumpkin seeds (V)
- Sweetcorn and chilli chowder with buerre noisette (V)

main courses

- Honey roasted Aylesbury duck, salt baked celeriac purée with black kale and blackberry sauce
- Herb crusted Pollock with rösti potato, glazed chicken wing, cavolo nero and chicken sauce
- Roasted Cornish halibut with braised squid cassoeula and parsley oil
- Roast Cotswold white chicken breast with white onion purée, braised leg and nduja sausage arancini and a borlotti bean and kale fricassee
- Tamworth apple and sage stuffed porchetta with onion mash, butternut squash purée and chargrilled broccoli
- Roast Scottish salmon with brown crab risotto braised fennel and herb crème fraîche
- Grilled halloumi with tabbouleh and almond muhammara (V)

desserts

- Orange honey roasted black figs with a vanilla and goats' cheese mousse
- Dark chocolate and confit orange tart with Fromage blanc
- Autumn apple cheesecake with steeped blackberries
- Thyme roasted pears with crème fraîche mousse and shortbread crumb
- Espresso and raspberry torte with raspberry sorbet and coco syrup
- Salted caramel and autumn apple Pavlova

Freshly brewed coffee, tea, fruit infusions & petit fours



OXFORD *fine* DINING

winter menu

DECEMBER • JANUARY • FEBRUARY

starters

- Butter poached Cornish lobster with blood orange and watercress salad **£3.50
- Smoked rabbit loin with Waldorf salad and soda bread croutons
- Cured Cornish stone bass with lemon purée, toasted almonds and green beans
- Smoked duck breast with kohlrabi salad and sherry vinegar pickled shallots
- Confit Cotswold white chicken and partridge terrine with pickled vegetables and truffle emulsion
- Loch Duart salmon ballantine with crème fraîche and caviar
- Cauliflower soup with chipotle oil and crème fraîche (V)
- Beetroot, Braburn apple and hazelnut salad with balsamic dressing (V)

main courses

- Duo of Cotswold venison, seared loin and haunch hotpot, with celeriac purée and cavolo nero **£4.00
- Harissa roasted salmon with braised fennel and sweet onion rösti potato, wilted spinach and a tomato sauce
- Roast guinea fowl with chestnut braised cabbage, fondant potato and orange glazed chicory
- Cornish halibut with cauliflower purée, rösti potato, Swiss chard and brown shrimp butter
- Roast Aylesbury duck with vanilla mash, mushroom ketchup and black kale
- Gilt head bream with sautéed new potatoes, leeks and a caviar sauce
- Celeriac and honey tart Tatin with kale and almond pesto (V)

desserts

- Bitter chocolate and blood orange tart with Fromage blanc
- Peanut praline parfait with chocolate crèmeux
- Sauvignon blanc poached pineapple with coconut cake and sorbet
- Rhubarb and vanilla cheesecake with ginger crumb
- Caramelised white chocolate mousse with salted caramel and roasted banana
- Passion fruit Pavlova with raspberry coulis

Freshly brewed coffee, tea, fruit infusions & petit fours

*(Items with a ** are subject to a per head supplement)*



OXFORD *fine* DINING

classic menu

starters

- Home cured salmon with crème fraîche, caviar and dill oil
- Brawn terrine with celeriac remoulade and piccalilli dressing and curly endive
- Spiced foie gras and ham hock boudin with Sauternes poached golden sultanas and truffled brioche **£2.50
- Ox tongue fritter with horseradish cream, pickled carrots and micro leaf salad
- Cured Cornish scallops with pickled vegetables, avocado purée and micro cress salad **£3.00
- Potted Aylesbury duck with confit orange pickled shallots and pecan salad
- Tian of Cornish crab with brown crab mayo, avocado, bread wafers and shoots
- Heritage beetroot with Cerney goats' cheese, pickle liquor and onion ash (V)

main courses

- Roast rump of Cotswold lamb with carrot purée, rösti potato, braised cabbage, roasted turnips and rosemary jus
- Fillet of native Shorthorn beef with shallot purée, treacle cured ox cheek, fondant potato and wilted greens **£5.00
- Roasted Cornish halibut with braised gem lettuce, confit potatoes and a caviar sauce
- Confit Tamworth pork belly with apple purée, black pudding mash, greens and a cider sauce
- Seabass with brown crab arancini, tomato sauce and braised fennel
- 24 hour braised Shorthorn beef feather blade with celeriac purée, Pommies Anna, buttered cabbage and bourguignon sauce
- Tamworth streaky bacon wrapped Cotswold white chicken with sweetcorn purée, potato rösti and chargrilled leeks
- Grilled plaice with sea vegetables, saffron potatoes and brown shrimp butter

desserts

- Bitter Chocolate fondant with salted caramel ice cream
- Pistachio and raspberry mille-feuille
- Decadent chocolate brownie with poached cherries and crème fraîche
- Lemon meringue pie with raspberry coulis
- Blackcurrant and ginger cheesecake with blackcurrant sorbet
- Apple tart Tatin with vanilla ice cream
- Crème caramel with white chocolate and cardamom shortbread
- Baba au rhum with calvados poached apples, sultanas and crème anglaise

Freshly brewed coffee, tea, fruit infusions & petit fours

*(Items with a ** are subject to a per head supplement)*



OXFORD *fine* DINING

vegetarian & vegan menu

starters

Superfood salad with pickled red onions and lemon dressing (VG)

Roasted aubergine with spiced yogurt and toasted hazelnuts

Sweetcorn custard tart with basil salad

Wild mushroom arancini with Oxford Blue cheese mayo and rocket salad

Roasted beetroot, leek and pickled walnut salad with mustard dressing (VG)

main courses

White onion and thyme risotto (VG)

Herb polenta with chimichurri marinated artichoke hearts (VG)

Butternut squash tart with fried mushrooms and crème fraîche

Chipotle roasted cauliflower with lime crème fraîche and toasted almonds

Sweet potato and chick pea dal with coconut cream (VG)

desserts

Chocolate mousse with raspberries and pistachios (VG)

Mixed berry Pavlova with berry sorbet

Apple tart Tatin with apple sorbet (VG)

Soya milk panna cotta with poached berries (VG)

Roasted banana with honey and hazelnut granola (VG)

Freshly brewed coffee, tea, fruit infusions & petit fours

(VG Vegan)



OXFORD *fine* DINING

canapés

HOT

- Gruyère fritter with tomato chutney (V)
- Sweetcorn custard tart, basil gel (V)
- Saffron arancini with paprika mayo (V)
- Queen scallops with cauliflower purée and apple (GF)
- Oxford Blue cheese beignet with tomato chutney
- Ox cheek bon bons with Oxford Blue cheese mayo
- Honey glazed pork belly with sweetcorn purée (GF)
- Duck and orange Wellington with soy and sesame dip

COLD

- Aged Parmesan mousse with sundried tomatoes (V)
- Goats' cheese and beetroot cone topped with olive caramel (V)
- Chipotle roasted cauliflower with labneh (V/GF)
- Soy glazed seared tuna (GF)
- Pork scratchings (GF)
- Smoked Aylesbury duck with pineapple chutney (GF)
- Chorizo wrapped bocconcini (GF)
- Roasted sea trout with crème fraîche and caviar (GF)
- Salt baked celeriac with walnut and Granny Smith apple (GF/V/VG)
- Chimichurri marinated artichoke hearts (GF/V/VG)
- Bloody Mary infused tomatoes and watermelon skewers (GF/V/VG)
- Ham hock terrine with homemade piccalilli (GF)
- Beetroot and harissa cured salmon with cucumber (GF)
- King prawn and black sesame lollypop (GF)

SWEET

- Mini chocolate and caramel tarts
- Matcha green tea cake
- Mini macarons
- Pineapple upside down cake
- Mini seasonal Pavlova (GF)
- Natural yogurt and mango cheesecake
- Chili and Sauvignon blanc poached pineapple skewer (GF/V/VG)

GF - Gluten Free • V - Vegetarian • VG - Vegan



OXFORD *fine* DINING

bowl food

HOT

Lobster mac & cheese **£3.00

Chorizo sausage roll with piccalilli

Cornish scallops with cauliflower purée and Granny Smith apple salad

Curried monkfish with tarka dal, spinach pakora and mint yogurt

Treacle cured ox cheek with mash and spinach

Chipotle spiced cauliflower with labneh (V)

Saffron arancini with paprika mayo (V)

Honey glazed Tamworth pork belly with cider apple purée

Corn-fed chicken with sweetcorn purée and leeks

Cornish sea bass with brown crab risotto and iced fennel

COLD

Chicory and hazelnut pangrattato with orange dressing

Harissa spiced prawns with sumac spiced yogurt

Bang bang chicken

Cornish crab with pickled cucumber

Ham hock hash with horseradish crème fraîche and micro leaf salad

Beetroot cured cod with Asian slaw

Spiced beetroot, leek and walnut salad (V)

Roasted Cornish sea trout with crème fraîche and caviar

Baba ganoush topped with pomegranate and toasted almonds (V)

Confit duck and orange salad with pickled shallots

SWEET

Bitter Chocolate fondant with salted caramel ice cream

Pistachio and raspberry mille-feuille

Decadent chocolate brownie with poached cherries and crème fraîche

Lemon meringue pie with raspberry coulis

Blackcurrant and ginger cheesecake with blackcurrant sorbet

Apple tart Tatin with vanilla ice cream

Crème caramel with white chocolate and cardamom shortbread

Baba au rhum with calvados poached apples, sultanas and crème anglaise

*(Items with a ** are subject to a per head supplement)*



OXFORD *fine* DINING

finger buffet

Selection of freshly filled sandwiches on white and wholemeal bread

Selection of freshly filled rolls

Selection of freshly filled ciabatta

Grilled chicken and mayo wraps

Poached salmon and crayfish wraps

Goats cheese and red onion tart (V) (H)

Chorizo sausage roll (H)

BBQ pork skewer (GF) (H)

Hummus dipping pots (GF/V/VG)

Chipotle spiced chicken skewer (GF) (H)

Potted crab and pickled cucumber (GF)

Prawn cocktail (GF)

Ham hock terrine with piccalilli (GF)

Melon and Parma ham (GF)

Mini jacket potato, crème fraîche and caviar (GF) (H)

Bang bang chicken leaves (GF)

Chargrilled halloumi with chimichurri dressing (GF/V)

Smoked salmon and cream cheese on oat cakes

Caprese skewers with pesto dressing (GF/V)

Coronation chicken vol au vents

Prawn and chorizo skewer (H)

Oxford Blue cheese straws (V)

Butternut squash and rocket pesto crostini (V)

Harissa roasted salmon (GF)

Garlic and tarragon Shorthorn Cotswold beef skewers (GF) (H)

Heritage tomato tart with basil dressing (V/VG)

Lamb kofta with mint yogurt (GF) (H)

Please select sweet items from our buffet desserts menu

GF - Gluten Free • V - Vegetarian • VG - Vegan

H - These items are most suited served hot



OXFORD *fine* DINING

cold fork buffet

Please choose 4 meat/fish and 2 vegetarian options:

Roast aged sirloin with horseradish crème fraîche
Spiced chicken thighs with Coronation mayonnaise
Lemon and pepper chicken skewers
Charcuterie forks
Honey and mustard glazed sausages
Ham hock with piccalilli
Harissa spiced tiger prawns
Smoked salmon with pickled cucumber
Beetroot cured Cornish cod
Oxford Blue cheese straws (V)
Grilled halloumi with salsa verdi (V)
Roasted vegetables with chimichurri dressing (V)
Red onion and goats' cheese tart (V)
Antipasto skewers (V)
Crudité Jars (V)

Please choose 5 from the following salad options:

Chicory with orange dressing and hazelnut pangrattato
Pickled slaw
Turmeric spiced rice salad with pistachio and coriander
Dressed leaves with lemon dressing and fresh herbs
Ginger roasted tomatoes with rocket and olive oil
Roasted sweet potatoes with figs and chilli dressing
Baby spinach salad with pickled kohlrabi, saffron dressing and pitta crumb
Roasted artichoke, rocket and sumac salad
Spiced chickpea chopped salad
Caesar salad
Yeast roasted cauliflower and toasted almonds with spiced yogurt
Spicy beetroot and walnut salad
Superfood salad with pomegranate
Heritage potato salad with horseradish crème fraîche
Conchiglie with feta, black olives and sundried tomato, pesto dressing
Tabbouleh salad
Heirloom tomato and mozzarella salad with basil and olive caramel

All served with freshly cut rustic breads

Please select 2 options from our buffet desserts menu

Freshly brewed coffee, tea & fruit infusions



OXFORD *fine* DINING

hot fork buffet

Please choose 2 meat/fish and 1 vegetarian option:

Lamb and apricot tagine
Pork and thyme meat balls with port sauce
Buttered chicken
Cornish fish pie topped with mash
Lamb and mint hot pot
Harissa roasted salmon
Ale braised beef and mushrooms
Paddock farm sausage and mash
Treacle cured ox cheeks
Coq au vin
Lobster mac and cheese**£3.00
Roasted butternut squash with yogurt and sumac (V)
Wild mushroom pasta bake (V)
Chick pea and spinach tarka dal (V)
Aubergine parmigiana (V)

*(Items with a ** are subject to a per head supplement)*

All served with

Freshly cut rustic breads
Basmati rice, Cous cous or suitable potato as appropriate

and a choice of

Mixed leaf salad
or
Roasted Mediterranean vegetables
or
Medley of steamed seasonal vegetables

Please select 2 options from our buffet desserts menu

Freshly brewed coffee, tea & fruit infusions



OXFORD *fine* DINING

bbq menu

**Please choose 4 meat/fish
and 2 vegetarian options:**

Tamworth farmhouse sausage
35 day aged Shorthorn beef burgers
Blackened chicken
Cumberland sausage
Tamworth gammon ribeye
Lemon and pepper Cotswold white chicken skewers
Loch Duart salmon parcels with soy and ginger
Barbecued chicken wings
Cotswold beef peppered minute steak
Honey glazed pork belly skewer
Tamworth bacon chops
Chimichurri marinated lamb neck fillet
Portobello mushroom stuffed
with Oxford Blue cheese (V)
5 bean, butternut squash and feta burger (V)
Haloumi and bell pepper skewers (V)
Vegetarian sausages (V)
BBQ corn cobs brushed with
chilli and molasses (V)

**Please choose 3 from the
following salad options:**

Chicory with orange dressing
and hazelnut pangrattato
Pickled slaw
Turmeric spiced rice salad with pistachio
and coriander
Dressed leaves with lemon dressing and fresh herbs
Ginger roasted tomatoes with rocket and olive oil
Roasted sweet potatoes with figs and chilli dressing
Baby spinach salad with pickled kohlrabi, saffron
dressing and pitta crumb
Roasted artichoke, rocket and sumac salad
Spiced chickpea chopped salad
Caesar salad
Yeast roasted cauliflower and toasted almonds
with spiced yogurt
Spicy beetroot and walnut salad
Superfood salad with pomegranate
Heritage potato salad with horseradish crème fraîche
Conchiglie with feta, black olives
and sundried tomato, pesto dressing
Tabbouleh salad
Heirloom tomato and mozzarella salad with basil
and olive caramel

Desserts

Please choose 2 from the following desserts:

Tropical fresh fruit salad mint and citrus syrup
Pimms and summer fruit jelly cup
White chocolate panna cotta with toasted hazelnuts and orange sauce
Rectory farm strawberry and elderflower Pavlova
Lemon posset with raspberries and shortbread
Sauvignon blanc & vanilla poached pineapple with lemon sponge and raspberries
Passion fruit cheesecake
Salted caramel and chocolate tart with poached cherries



OXFORD *fine* DINING

buffet desserts

Apple crumble and cream
Chocolate mousse with black cherries
Chefs seasonal Pavlova
Lemon meringue pie
Passion fruit panna cotta with mango salsa
White chocolate and ginger cheesecake
Sticky toffee pudding
Decadent triple chocolate brownie

**A number of desserts from our classic and seasonal menus
can be adapted for your buffet**

Alternatively have a favourite dessert not listed?

Our chefs will be happy to oblige



OXFORD *fine* DINING

fancy snacks

Soy roasted peanuts

Vegetable crisps

Korean fire crackers

Pork crackling

Sweet & spicy nuts

Gourmet crisps

Oxford Blue cheese straws

Mini sausages and chorizo on sticks **£1.00

*(Items with a ** are subject to a per head supplement)*

All our fancy snacks are served in large sharing bowls or platters

If you would prefer individual pots of snacks there will be a £1.00 supplement per person



OXFORD *fine* DINING

sharing boards

Please choose one dish to be served to the table

Minted lamb & potato hot pot
Slow roasted spice pork belly with roasted apples
24hr braised feather blade of beef with caramelised onions, blue cheese butter
Chilli and brown sugar roasted rib eye of beef
Harissa roasted lamb shoulder with apricot and chilli cous cous
Spice roasted corn fed chicken with tikka dahl and cucumber yogurt
Roasted plaice fillet with a shrimp and cucumber butter
Yeast roasted cauliflower with black sesame mayonnaise and Waldorf salad (V)
Roasted squash with chicory and pesto dressing (V)

All served to the table with your choice of:

Roasted potatoes, buttered new potatoes, creamy mash or braised wild rice

Along with your choice of:

Mixed seasonal vegetable bowl or mixed seasonal salad bowl

And

Fresh bread wedges with butter, balsamic & oil

Desserts

Please choose 1 from the following desserts:

Mixed berry Pavlova with berry coulis
Chocolate mousse with poached black cherries
Greek yogurt bavarois with roasted apples
Banana & salted caramel cheesecake
Hot chocolate brownie with hot chocolate sauce
Rhubarb & ginger crumble with crème anglais

Freshly brewed coffee, tea, fruit infusions & petit fours



christmas party menu

starters

Wye valley oak smoked salmon with saffron aioli and pickled shallots

Cotswold game terrine with fig chutney and brioche

Roasted parsnip soup with curry oil and crème fraîche (V)

Wild mushroom arancini with Oxford Blue cheese mayo and rocket (V)

main courses

Roasted Norfolk bronze turkey parcel with sage and cranberry stuffing

Cornish lemon sole with mussel broth and a braised fennel fricassee

24 hour braised Shorthorn beef with parsnip purée, rösti potato and black kale

Butternut squash tart with Fromage blanc and sautéed mushrooms (V)

desserts

Christmas pudding with kirsch cherry compote and rum sauce

Bitter chocolate nemesis with raspberries and toasted pistachios

Soya milk panna cotta with brown sugar roasted bananas

Selection of British cheeses with oat biscuits **£3.00

Freshly brewed coffee,
tea, fruit infusions
& petit fours

*(Items with a ** are subject to a per head supplement)*



OXFORD *fine* DINING

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OXFORD *fine* DINING

wine menu

HOUSE WINES

white

- 1. El Molturo Sauvignon Blanc, Airén, Verdejo, Spain** **£14.95**
With flavours of white peach, elderflower and lime, this is a light, fresh and delightfully well balanced wine.

red

- 2. El Molturo Tempranillo Garnacha, Spain** **£14.95**
Aromas of ripe cherries and strawberries mingle with gentle pepper and spice. Smooth on the palate.

rosé

- 3. Le Bois Des Violettes Rosé, South of France** **£15.95**
Fresh and crisp, with very subtle strawberry fruit and a dash of sweet spice. This is a structured and vibrant wine.

sparkling wine

- 4. La Gioiosa Spumante, Italy** **£18.95**
This is a delicate wine with fresh apple and floral flavours.
It is well balanced with fine bubbles and a pleasingly dry finish.

Prices are subject to vat at the prevailing rate



OXFORD *fine* DINING

wine menu

MAIN LIST

white

- | | |
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| 5. Alfredini Garganega Pinot Grigio, Italy | £17.25 |
| Refreshing and crisp with aromas of limes, grapefruits and lemons making this well balanced wine very easy to drink. A perfect aperitif for easy drinking. | |
| 6. Bantry Bay Chenin Blanc, South Africa | £16.25 |
| Chenin Blanc is originally from the Loire Valley in France but the South Africans have really made a name for this grape variety. An aromatic, off-dry wine with hints of tropical and citrus fruit on the nose and palate. Great with spicy food. | |
| 7. Stonebuck Sauvignon Blanc, South Africa | £18.75 |
| Highly aromatic with intense asparagus, grass and guava notes providing an amazing bouquet. The palate is a delicate mix of citrus fruit and mineral texture. | |
| 8. Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France | £19.25 |
| Hugely popular at the moment, Picpoul de Pinet offers crisp and zesty whites. Made from the rare Picpoul grape. Refreshingly dry and vibrant with a nose of lemon and lime fruit and hints of green herbs. Perfect with fish. | |
| 9. Luis Felipe Edwards Signature Series Viognier Reserva, Chile | £18.50 |
| Light and fresh, yet intensely aromatic. Flavours of peach, apricot and ripe pears cascade across the palate, finishing with a refreshing acidic lift and gentle mineral grip. | |
| 10. Ragged Point Sauvignon Blanc, New Zealand | £20.25 |
| This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower. | |
| 11. Pouilly-Fumé Pierre Marchand, Loire, France | £23.25 |
| An inviting pale lemon-gold, with subtle aromas of grass, fresh fennel and gunflint against a backdrop of citrus. A ripe grapefruit palate with freshening zesty acidity. | |
| 12. William Fevre – Chablis, Burgundy, France | £39.00 |
| This wine is fresh and harmonious, with nicely focused green fruit character and an elegant mineral texture. | |
| 13. Puligny-Montrachet, Jean-Louis Chavy, Burgundy, France | £42.00 |
| Neither overtly fruity nor over-oaked, Jean-Louis Chavy's wines are extremely well balanced, emphasising the classic minerality of Puligny-Montrachet. | |

Prices are subject to vat at the prevailing rate



OXFORD *fine* DINING

wine menu
MAIN LIST
red

- | | |
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| 14. Two Ridge Trail Merlot | £16.25 |
| This wine is everything an Australian Merlot should be, easy drinking with soft supple tannins and lots of ripe black fruits to give a plummy character. | |
| 15. Baron de Baussac Carignan Bieilles Vignes, Vin de Pays de l'Hérault, France | £18.50 |
| An indigenous grape variety of the Languedoc, Carignan produces dark ruby red wines with plenty of body. Crammed with black cherry fruit and lifted by subtle vanilla aromas from a touch of oak ageing. Fantastic with game and hearty French style food. | |
| 16. Oltre Passo Primitivo, IGT Salento, Italy | £19.95 |
| A nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish. | |
| 17. Marques De Laia Crianza, Rioja, Spain | £20.25 |
| Aromas of ripe red fruits with a subtle floral bouquet and notes of cinnamon and clove. A great all round Rioja that goes well with lamb or cured meats. | |
| 18. Capillo de Varro Malbec, Patrice Calvet, Argentina | £21.95 |
| An intense nose of plum and bramble; fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins. A classic match to hearty red meat. | |
| 19. Château Méaupe, Bordeaux Supérieur, France | £22.75 |
| A small British-owned estate close to St-Emilion and Pomerol, Château Méaupe has been gaining a reputation for excellent value for many years. A nose of fruitcake, spice and ripe plummy fruit. Soft and rich on the palate, with blackcurrants, plum and smoky cedar wood. | |
| 20. Three Realms Pinot Noir, Romainia | £24.50 |
| This wine is a newcomer to our list and is already a favourite. This has all the classic bright red fruit flavours and spicy note you would expect from a Pinot Noir. | |
| 21. Châteauneuf-du-Pape, Les Puits Neuf, Rhone, France | £39.00 |
| Fresh and spicy nose of red cherry with notes of sage and wild thyme. The palate is equally powerful, with sinuous tannins and huge length. | |
| 22. Ségla, Margaux, Bordeaux, France | £42.50 |
| It is a wine with excellent concentration and poise. Showing fragrant notes of ripe fruits, violets and cedar with beautiful length and delicate tannins. With great structure and balance and a long finish. | |

Prices are subject to vat at the prevailing rate



OXFORD *fine* DINING

wine menu

MAIN LIST

dessert wines – half bottles

- 23. Vistamar Late Harvest Moscatel, Limarí Valley, Chile** **£15.95**
Aromas of white flowers, peach and apricots and quince carry through a palate of more ripe stone fruits and dried fig flavours. Match with sticky puddings, sweet fruit cheesecake or rich blue cheese.
- 24. Elysium Black Muscat, Andrew Quady, California** **£19.95**
Elysium is Greek for heaven, a fitting association for this excellent wine made by Andrew Quady. Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings.
- 25. Royal Tokaji Late Harvest, Hungary** **£20.95**
Pale green-gold colour. The nose is more delicate than many a Tokaji, with aromas of ripe peach, exotic fruit and blossom. Moderate palate weight, with a fine balance of intense sweetness and acidic lift.

port

- 26. Croft Port Late Bottled Vintage, Portugal** **£28.00**
Croft LBV was developed to satisfy the demand for a high quality ready to drink alternative to vintage port, for everyday consumption. Full bodies and bursting with ripe blackcurrant flavours.

sparkling wine

- 27. Cava Calamino, Spain** **£17.95**
Displaying plenty of apple and toast flavours, yet intensely dry and mouth-watering. A perfect drink to serve at a party, especially on a hot summer.
- 28. Prosecco Corte Alta NV, Italy** **£20.95**
Delicate and aromatic with a light body and fine bubbles, this wine carries plenty of fresh peach, pear, apricot and apple with a revitalising finish. Enjoy on its own as an aperitif or as an accompaniment to canapés.
- 29. J de Telmont Grande Réserve, Champagne, NV, France** **£29.95**
One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.
- 30. Laurent-Perrier Brut, NV, Champagne, France** **£36.95**
A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

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