



SET MENU

Dinner inclusive guests can choose two courses from this menu and upgrade to a third course for £6 per dish

STARTERS

- Ham hock terrine
piccalilli - sourdough croutons 532kcal
- Teriyaki fried chicken wings 423kcal
- Soup of the day (ve) 60kcal
- Hummus and pitta (ve) 303kcal
- Wild mushroom bruschetta (ve)
toasted focaccia - herb oil 324kcal
- Smoked salmon
dill cream cheese - dark rye croutons 286kcal

MAINS

- Steak and ale pie
creamy mashed potato - seasonal vegetables - gravy 816kcal
- Beer-battered haddock
triple-cooked chips - peas - tartare sauce 765kcal
- Potato gnocchi (v)
spinach - asparagus - pesto cream sauce 758kcal
- Mushroom and leek pie (ve) 420kcal
- Pressed beef brisket
fondant potato - seasonal vegetables - red wine jus 954kcal
- Chicken supreme
creamy mashed potato - wild mushroom fricassee 680kcal

DESSERTS

- Vanilla cheesecake with berry compote (v) 360kcal
- Raspberry Bakewell tart with raspberry sorbet (ve) 290kcal
- Chocolate brownie with vanilla ice cream (v) 326kcal
- Sticky toffee pudding with toffee sauce (v) 631kcal
- Profiteroles with crème pâtissière (v) 370kcal
- Selection of ice creams and sorbets (v) 564kcal

(v) = suitable for vegetarians | (ve) = suitable for vegans | Adults need around 2,000kcal a day
Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Game may contain shot.

@vocoxfordthames | oxfordthames.vocohotels.com | +44 (0) 1865 334444

