PROVENANCE AND RESPONSIBLE SOURCING ARE AT THE HEART OF ALL THE DISHES WE LOVINGLY PREPARE.

WE ARE PROUD TO SAY THAT ALL OUR EGGS ARE CAGE-FREE AND ALL OUR BACON AND SAUSAGE IS GESTATION CRATE-FREE. OUR MILK IS BRITISH, OUR FRESH MEAT IS RED TRACTOR STANDARD AT A MINIMUM AND OUR COD IS MSC CERTIFIED.

TURN YOUR MENU OVER TO SEE A MAP OF ALL OUR WONDERFUL PRODUCERS AND FARMS.

SNACKS

MIXED OLIVES (PB)
Marinated olives, semi dried tomatoes
(263 kcal) (2)

ARTISAN BREAD BASKET 📎

Freshly baked breads, whipped honey butter Small (114 kcal) (a) | Large (228 kcal) (a)

STARTERS

SPICED CAULIFLOWER FRITTERS (PB)

Red pepper and sundried tomato chutney (736 kcal)

STICKY GARLIC SQUID

Crispy capers, lemon, fresh parsley
(168 kcal) ©

PRAWN COCKTAIL

Bloody Mary sauce, avocado mousse, little gem lettuce (197 kcal)

GOAT'S CHEESE SOUFFLÉ TARTLET ①

Red pepper vinaigrette, pea shoots (1220 kcal) © 9.9

TOMATO AND BASIL SOUP (V)

Godminster cheddar cheese straw (907 kcal) ©

ROASTED SQUASH AND CHICKPEA SALAD (PB)

Red quinoa, toasted pumpkin seeds, wilted kale, roasted butternut hummus (501 kcal) ©

STICKY LAMB BELLY BITES

British lamb, confit garlic and mint mayo (607 kcal)

GLAZED PIGS IN BLANKETS

Cranberry and pomegranate sauce (785 kcal) (A)

SHARING STARTERS

OXBO PLOUGHMAN'S

Chicken liver parfait, apples, celery, British cheeses, roasted ham, pickled cucumber and fennel, honey butter, toasted sourdough (721 kcal, serves 1-2) ©

OXBO HOT HONEY BAKED CAMEMBERT (V)

Toasted sourdough (915 kcal, serves 1-2) ©

STEAK AND BLUE CHEESE FLATBREAD

British sirloin, stilton, crème fraiche, onion chutney, rocket (759 kcal, serves 1-2) (2) HERITAGE CARROT, BEETROOT AND TURMERIC CAULIFLOWER

Garden herb pesto, pink pickled onions, sweet confit garlic

(430 kcal, serves 1-2)

16

BE CLIMATE SMART

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Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. For more info, visit klimato.com

CAFE | BAR | KITCHEN

OXBO

BURGFRS

OXBO BURGER WITH BROWN ALE RAREBIT

British beef patty, tomato chutney, gem lettuce, bacon, potato bun, mayo, fries (965 kcal) ©

PLANET BURGER (PB)

Plant based patty, tomato chutney, gem lettuce, smoked Applewood, red onion, pickles, potato bun, plant mayo, fries (1050 kcal)

19

MAINS

CONFIT GRESSINGHAM DUCK LEG

Tender duck, glazed baby turnips, celeriac puree, wilted spinach, orange jus (1135 kcal)

25

PAN FRIED WHOLE CORNISH SOLE

Lemon and tarragon butter, crispy capers, samphire, charred lemon (356 kcal) (2)

BEER BATTERED COD

Battered North Atlantic cod fillet, crushed peas, tartare sauce, chunky chips
(1287 kcal) (2)

KING OYSTER MUSHROOM RISOTTO (PB)

Crispy kale, garden herb pesto (461kcal) (461kcal)

SLOW BRAISED BEEF FEATHERBLADE

Creamy mashed potatoes, honeyed root vegetable, wilted chard, rich beef sauce (765 kcal) (1)

STEAK AND CORNISH ALE PIE

Flaky pastry pie, leek and potato mash, seasonal garden vegetables, beef gravy (1661 kcal) (1)

BUTTER CHICKEN CURRY

Creamy chicken curry, basmati rice, sourdough naan, poppadom, mango chutney (1932 kcal)

22

GURNARD, RAINBOW CHARD AND SWEET
POTATO

Pan fried gurnard fillet, sweet potato puree, rainbow chard, lemon rapeseed oil (685 kcal) © 22.5

WILD VENISON AND RED WINE SAUSAGES

Barley and lentil ragu, fresh mint sauce (1704 kcal) (1904 kcal)

SALADS

OXBO HOUSE SALAD (V)

Our signature salad, mixed at the table

Avocado, Godminster cheddar, charred corn, Braeburn apple, gem lettuce, heritage tomatoes, shallots, radish, toasted seeds, creamy lemon dressing, sourdough Small (290 kcal) © 7.5 Large (578 kcal) © 14.5

Add Chicken (206 kcal) / Halloumi 0 (392 kcal) 0 + 5.5

CAESAR SALAD

Add Chicken (206 kcal) / Halloumi (392 kcal) (+ 5.5

OXBOWL

Hot smoked salmon, turmeric roasted cauliflower and peppers, charred tenderstem broccoli, beetroot, radish, black rice, turmeric and maple dressing (710 kcal) (2)

EAT THE SEASONS

AUTUMN AND WINTER

PARSNIP | BUTTERNUT SQUASH
CHARD | TURNIPS | KALE | GAME

GRILLS

All our steaks come from grass fed premium breeds and are dry aged for a minimum of three weeks on the bone.

BRITISH 28-DAY AGED RIB-EYE 10oz

(854 kcal) **E**

BRITISH 28-DAY AGED SIRLOIN 10oz

(942 kcal) **E** 35

LEMON, HONEY AND THYME CHICKEN SUPREME

(513 kcal) (A)

All grill items come with grilled Portobello mushroom, roasted tomato, watercress, chunky chips and a sauce of your choice:

OXBO Steak Sauce (70 kcal) , Red Wine Gravy (15 kcal) Peppercorn (39 kcal) , Lemon and Tarragon Butter (148 kcal)

SIDES

TENDERSTEM BROCCOLI, BLACK GARLIC AND CHILLI (PB)

(123 kcal) (A) 6.5

LEEK AND POTATO MASH (B)

(153 kcal) **B**

SPICED HERITAGE CARROTS
AND TOASTED SEEDS

(56 kcal) ©

GREEN SALAD (PB)
(45 kcal) (B)

CREAMED SWEETHEART CABBAGE WITH BACON (1046 kcal) ©

6.5
SKIN ON FRIES (PB)

(133 kcal) **(A)**

TRUFFLE AND GODMINSTER CHEDDAR MAC AND CHEESE ①

(397 kcal) © 7.5

BEER BATTERED ONION RINGS PB

(822 kcal) **(822 kcal)**

SWEET POTATO WEDGES (PB) (278 kcal) (B)

6

Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

👽 - Vegetarian 🕮 - Plant Based / Suitable for Vegans

A discretionary service charge (12.5%) will be added to your bill. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

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OXBO MAIN Menu_AUTUMN WOKING V1.indd 1

FOOD PROVENANCE MAP

We carefully source our ingredients from reputable suppliers, whom we are proud to call our partners. Seasonality, locality, excellent quality, authenticity and respect for nature are our main selection criteria.

- 1. Direct Seafood Cornwall
- 2. Cornish Ale Cornwall
- 3. Blue Sea Paignton, Devon
- 4. Cricket St Thomas Somerset
- 5. Godminster **Bruton**, Somerset
- 6. The Fine Cheese Company, Bath
- 7+16. Jolly Hog Bury St Edmunds, Suffolk
- 8+9. British Premium Meats Gloucesteshire Wiltshire
- 10. Chalk Stream Romsey, Hampshire

OUR MENUS ARE PRINTED ON PAPER FROM G.F. SMITH - A PAPER MERCHANT **BASED IN HULL THAT HAVE BEEN OPERATING SINCE 1885.**

- 11. Bookham Harrison Farms Rudgwick, West Sussex
- 12. Honey **OXBO** Heathrow
- 13. British Premium Meats Hertfordshire
- 14. Direct Seafood **English Channel**
- 15. Clotted Cream Jersey
- 17. Debach Suffolk
- 18. Colston Basset Dairy Nottingham





WOKING

PUDDING

OXBO DARK CHOCOLATE MOUSSE (V)

Our signature pudding, mixed at the table Seasonal fruit, cinnamon apple compote, whipped cream, biscuit crumble, dark chocolate chips (902 kcal) (B)

ZERO WASTE CROISSANT BREAD AND BUTTER PUDDING (V)

Cinnamon, cranberries, white chocolate custard or clotted cream ice cream (1279 kcal) (8)

9.5

KNICKERBOCKER GLORY (PB)

Fresh raspberries, raspberry sauce, chocolate brownie chunks, ice cream, whipped cream (383 kcal) (2)

9.5

BRITISH CHEESEBOARD (V)

Godminster cheddar, Kidderton Ash goat's cheese, Yorkshire Blue, Stinking Bishop, plum and ginger compote, fruit and nut biscuits and seasonal fruits (689 kcal) ©

17

COFFEE & HOT DRINKS

Espresso (6 kcal)	4.1
Double Espresso (12 kcal)	4.5
Americano (12 kcal)	4.5
Cortado (24 kcal)	4.5
Macchiato (39 kcal)	4.5
Flat white (72 kcal)	4.6
Cappuccino (163 kcal)	4.6
Latte (163 kcal)	4.6
Mocha (152 kcal)	4.6
Hot Chocolate (152 kcal)	4.8

EXTRAS

Whipped cream (52 kcal) / Shot of espresso (6 kcal) / Flavoured syrups: Caramel (110 kcal), Hazelnut (90 kcal) / Vanilla (90 kcal)

TEA

From 4.1

Taylors of Harrogate Herbal Infusions and Yorkshire English Breakfast Tea. Ask your server for options (19 kcal)

SWEET TREATS

A small sweet bite if you don't fancy a full dessert

CARROT CAKE (PB) 4

Creamy lime icing (350 kcal) B

RICH CHOCOLATE BROWNIE (PB) 4

Sea salt (341 kcal)

IRISH AFFOGATO (V) 5

Jersey clotted cream ice cream and Piacetto double espresso (286 kcal) B

Add a shot of Jameson Irish whiskey (V) + 4.50

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