

MIXED OLIVES (PB) Marinated olives, semi dried tomatoes (263 kcal) 🖲 6

STARTERS

SPICED CAULIFLOWER FRITTERS (PB) Red pepper and sundried tomato chutney (702 kcal) 🖲

TOMATO AND BASIL SOUP (V) Godminster cheddar cheese straw (546 kcal) 🕥 9

HALF PINT OF PRAWNS Paprika garlic mayo, toasted rye bread (337 kcal) 🕑 10

BAKED SOMERSET CAMEMBERT. BLACKBERRY AND PEAR SALAD $\overline{\mathbb{V}}$ Radish, rocket, little gem lettuce, toasted pumpkin and sunflower seeds, maple mustard dressing (357 kcal) ⓒ 12

ARTISAN BREAD BASKET 🕅 Freshly baked breads, whipped honey butter (994 kcal) 🕥 7

GLAZED PIGS IN BLANKETS Cranberry and sour cherry sauce (659 kcal) 🕒 9

STICKY GARLIC SQUID Crispy capers, lemon, fresh parsley (168 kcal) 🧿 10

CHICKEN LIVER PARFAIT Plum and ginger compote, toasted beetroot bread, beetroot and radish salad (398 kcal) 오 9.5

STICKY LAMB BELLY BITES British lamb, confit garlic and mint mayo (574 kcal) 🕒 9.5

SHARING STARTERS

OXBO PLOUGHMAN'S

Chicken liver parfait, apples, celery, British cheeses, roasted ham, pickled cucumber and fennel, honey butter, toasted sourdough (737 kcal, serves 1-2) © 17

OXBO HOT HONEY BAKED CAMEMBERT (V)

Toasted sourdough (1006 kcal, serves 1-2) © 15

STEAK AND BLUE CHEESE FLATBREAD

British sirloin, stilton, crème fraiche, onion chutney, rocket (640 kcal, serves 1-2) 🗉 17

HERITAGE CARROT, BEETROOT AND TURMERIC CAULIFLOWER FLATBREAD (PB) Garden herb pesto, pink pickled onions, sweet confit garlic

(564 kcal, serves 1-2) B 15



BURGERS

OXBO BURGER WITH BROWN ALE RAREBIT British beef patty, tomato chutney, gem lettuce, bacon, potato bun, mayo, fries (1021 kcal) 🕒 19.5

PLANT BURGER (PB) Plant based patty, tomato chutney, gem lettuce, smoked Applewood, red onion, pickles, potato bun, plant mayo, fries (1153 kcal) 🖲 18

MAINS

CONFIT DUCK

Warm lentil salad, orange and

poppy seed dressing (715 kcal) ©

24.5

SLOW BRAISED LAMB

SHANK SHEPHERD'S PIE

Charred spring onion champ, glazed

heritage carrots, cavolo nero (665 kcal) 🖲

21

FREE RANGE PORK CHOP

Crushed new potatoes, celeriac and apple

remoulade, sage brown butter (913 kcal) 📀

22.5

KING OYSTER MUSHROOM

RISOTTO (PB)

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

18

MUSHROOM AND RED WINE PIE (PB)

Creamy mash, braised red cabbage

(965 kcal) 🖲

19.5

BEER BATTERED COD Battered North Atlantic cod fillet, crushed peas, tartare sauce, chunky chips (1319 kcal) 오 22

LOCH DUART SALMON FILLET Caramelised cauliflower puree, cannellini beans, smokey tomato sauce, pickled fennel (708 kcal) © 22

> SMOKED HADDOCK AND APPLEWOOD FISHCAKE Wilted spinach, poached egg, tarragon hollandaise (932 kcal) 📀 23

BUTTER CHICKEN CURRY Creamy chicken curry, basmati rice, sourdough naan, poppadom, mango chutney (1923 kcal) 📀 20.5

SALADS

CAESAR SALAD Gem lettuce, Caesar dressing, anchovies, sourdough croutons, Parmesan (446 kcal) (B) 14.5

add Chicken (221 kcal) 🕑 + 5.5 add Halloumi 🕅 (392 kcal) 🕑 + 5.5

OXBO HOUSE SALAD 📎

Avocado, Godminster cheddar, charred corn, Braeburn apple, gem lettuce, heritage tomatoes, shallots, radish, toasted seeds, creamy lemon dressing, sourdough Small (289 kcal)
7.5 Large (627 kcal)
14.5

add Chicken (221 kcal) \bigcirc + 5.5 add Halloumi \bigcirc (392 kcal) \bigcirc + 5.5

OXBOWL

Hot smoked salmon, turmeric roasted cauliflower and peppers, charred tenderstem broccoli, beetroot, radish, black rice, turmeric and maple dressing (669 kcal) 18

LEMON, HONEY AN THYME CHICKEN BREAST (692 kcal) 🖲

> All grill iten wate OXBO Stea Peppercorn (39

20

CHARRED TENDERSTEM BROCCOLI, GARLIC AND CHILLI (124 kcal) 🙆 6.5

CHARRED SPRING ONION CHAMP (146 kcal) 오 6

> SPICED HERITAGE CARROTS AND TOASTED SEEDS (V) (56 kcal) 🙆 6.5

CARAMELISED BANANA BRIOCHE 🕅

Discarded banana peel rum caramel, vanilla ice cream, biscoff crumbs (709 kcal) 🕥 9.5

KNICKERBOCKER GLORY (PB)

Fresh raspberries, raspberry sauce, chocolate brownie chunks, ice cream, whipped cream (383 kcal) 9.5

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. (V) - Vegetarian (PB) - 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

BE CLIMATE SMART

We've partnered with sustainability experts Klimato to share the climate impact of our dishes and guide you towards more climate-friendly, low carbon choices.



Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato. For more info, visit klimato.co

	GRILLS		
ID	BRITISH 28-DAY AGED RIB-EYE 10oz (982 kcal) (E) 35	BRITISH 28-DAY AGED SIRLOIN 10oz (1070 kcal) (E) 34	
ercres ak Sa	ome with grilled flat mushroom s, chunky chips and a sauce of yo uuce (70 kcal) ⓒ, Red Wine Gr ıl) @, Lemon and Tarragon Bu	our choice: avy (15 kcal) ©	

S	I	D	E	S

BEER BATTERED ONION RINGS (PB) (822 kcal) 오

GREEN SALAD (45 kcal) 🖲

5

PUDDINGS

POACHED PEAR TART (V) Sour cherry compote, brandy ice cream, biscoff crumbs (888 kcal) (B) 9.5

OXBO DARK CHOCOLATE MOUSSE (V) Seasonal fruit, whipped cream, biscuit crumble, dark chocolate (902 kcal) © 10

BRITISH CHEESEBOARD (V) Godminster cheddar, Kidderton Ash goat's cheese, Yorkshire Blue, Stinking Bishop, plum and ginger compote, toasted sourdough (790 kcal, serves 1-2) 🕑 16

Adults need around 2000 kcal a day.

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CHUNKY CHIPS, GARLIC MAYO AND BLACK PEPPER (V) (749 kcal) 🖲 6

TRUFFLE AND GODMINSTER CHEDDAR MAC AND CHEESE 🕅 (397 kcal) 오 7.5

6