



THE  
HEAD  
OF THE  
RIVER

Dining Function Menu  
2025



# Pricing

## Silver

2 COURSE • £34.50

3 COURSE • £41.50

---

ASK ABOUT ADDING  
TEA & COFFEE

---

ADD ON A PALATE CLEANSER  
£3.00

---

ADD ON A CHEESE BOARD  
£9.00

Ask about adding a glass of port to compliment your cheese course

---

ADD ON BREAD AND BUTTER  
£4.00

---



If you have an allergy, please use the QR code to check for allergens.  
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.  
As we try to keep our menus seasonal ingredients may be changed in line with the seasons

Prices per person



# Dining

Please select one starter, main and pudding which all your guests will have.  
We will then cater for any dietary/allergen requirements separately.

## TO START

### MEAT BASED

Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast

### PLANT-BASED

Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)

### DAIRY/WHEAT-FREE

Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)

### SOUPS

Roasted butternut squash soup, toasted pumpkin seeds (v)

Leek and potato velouté, crispy leeks (v)

All soups come with bread and butter but can be plant based and gluten free  
by removing the bread and whipped butter



# TO CLEANSE YOUR PALATE

Raspberry sorbet (pb)

## TO EAT

### MEAT BASED

Fuller's London Pride, steak and mushroom shortcrust pie, mash, seasonal greens, red wine gravy  
Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs Owton's bacon, red wine gravy  
Thyme roast chicken, courgette, broad bean, pea, gem, mozzarella salad, lemon dressing

### FISH BASED

Pan-roasted gilt head bream fillet, peas, broads & samphire, baby potatoes, salsa verde  
Pan-roasted salmon fillet, braised fennel, peppers, tomato, olives, capers, lemon  
Beer battered haddock and chips, crushed peas, tartare sauce, lemon

### PLANT-BASED

Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin, flatbread (pb)  
Beetroot bourguignon, vegan feta, balsamic silver skin onion, pine nuts (pb)  
Grilled cauliflower, white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)

### DAIRY/WHEAT-FREE

Pan-roasted gilt head bream fillet, peas, broad beans & samphire, baby potatoes, salsa verde  
Grilled cauliflower, white beans, spinach, winter pesto, pomegranate, crispy shallots (pb)



## TO TREAT

### COMFORTING PUDS

Sticky toffee pudding, vanilla ice cream (v)  
Toffee & pecan cheesecake, salted caramel ice cream (v)  
Chocolate brownie, salted caramel ice cream

### FRUITY

Apple & blackberry crumble, custard (pb)  
Glazed lemon tart, raspberry sorbet (v)

### PLANT-BASED

BBQ pineapple, calamansi lime, pineapple caramel, chocolate ice cream (pb)  
Berry trifle, custard, mint and basil jelly, set yoghurt (pb)  
Apple & blackberry crumble, custard (pb)

### DAIRY/WHEAT-FREE

BBQ pineapple, calamansi lime, pineapple caramel, chocolate ice cream (pb)  
Berry trifle, custard, mint and basil jelly, set yoghurt (pb)

## TO INDULGE

### BRITISH CHEESEBOARD

Snowdonia Black Bomber Cheddar, Yorkshire Blue Monday, Waterloo Brie,  
Smoked Applewood, quince, fruit, artisan crackers

Glass of port

Bread and butter with your starter



Charlotte Naylor

EVENTS AND SALES MANAGER

T: 01865 721600

E: [headoftheriver.oxford-events@fullers.co.uk](mailto:headoftheriver.oxford-events@fullers.co.uk)