



THE
HEAD
OF THE
RIVER

£35pp including service

Select either a **starter and a main** or a **main and dessert**
+£10 for a starter, main and dessert

STARTERS

Courgette and buffalo mozzarella salad
with broad bean, pea, baby gem & lemon dressing (v)

Chicken wings
with choice of sauce
• Hot honey sauce
• BBQ sauce & bacon dust

Avocado & red chilli salsa bruschetta
topped with spring onion (pb) (v)

MAINS

Greek salad *with plant-based feta, cucumber, red onion, cherry tomatoes, Kalamata olives, blended oliva oil dressing (pb)(v)*

Add:
• Treacle cured lamb skewers
or
• Halloumi & vegetable skewers (v)
or
• King prawn skewers

Half roast Norfolk chicken *flavoured with garlic & orange and served with tarragon aioli, triple-cooked chips and slaw*

Confit duck leg *served with sweet potato mash, buttered tender steam broccoli and red wine jus*

Aubergine tagine *with fregola and watercress, baby gem & herb salad (pb)(v)*

Courgette & crab linguine *with cherry tomato and chilli salsa*

Beef burger *with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi slaw, triple cooked chips*

add on:
Smashed avocado (pb)(v)
or
Mrs Owton's streaky bacon

Beer battered haddock & chips *with crushed minted peas, tartare sauce & lemon*

PUDDINGS

Warm chocolate brownie
peanut brittle, salted caramel, vanilla ice cream (v)

White chocolate & raspberry artic roll
with summer berry salad

Toffee apple crumble tart
with vanilla ice cream (v)

Selection of Ice creams by the scoop (v)
Vanilla • Chocolate (pb) • Strawberry • Salted Caramel



Allergens/Nutrition

Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based.

www.headoftheriveroxford.co.uk