

STARTERS

San Marzano tomato soup (VG) 438 kcal
grilled focaccia, honey glazed figs,
feta & sherry vinegar
£10.00

Green bean, roasted Romanesco,
grilled fennel & courgette salad (VG) 684 kcal
flat peach, Belgian endive, passion fruit & mint dressing
£12.00

Grilled Galician octopus 804 kcal
pink fir potatoes, grelot onions, Romesco sauce,
saffron aioli & gremolata
£12.00

Zero waste beef croquette 984 kcal
pickled baby vegetables, beetroot & rhubarb purée,
Granny Smith apple vinaigrette
£12.00

Warm asparagus 786 kcal
Spanish ham, shallots, crispy egg & truffle mayo
£12.00

NIBBLES TO SHARE

Olives 161 kcal
£6.00

Crusty loaf & cultured salted butter 487 kcal
(From that talented bunch at Capital Bread!)
£5.50

Crispy vegetable gyozas (V) 596 kcal
Thai curry & peanut butter sauce
£9.00

Chicken tikka bites 683 kcal
red onion & cucumber salad, mint yoghurt
£12.00

Grilled courgette, pepper, olive,
pomegranate & feta salad (VG) 582 kcal
houmous & toasted pitta bread
£12.00

Tiger prawn tempura 753 kcal
sweet chilli & pineapple relish
£14.00

FROM THE GRILL

Pork chops 498 kcal
£36.00

10z sirloin steak 705 kcal
£42.00

Lamb cutlets 396 kcal
£40.00

All served with baby leaves

SAUCES + £2.50 EACH

Sauce Béarnaise 130 kcal

Green peppercorn sauce 112 kcal

Chimichurri 90 kcal

SIDES

French fries 511 kcal
£6.00

French fries & our
secret spice mix! 568 kcal
£7.00

Tenderstem broccoli 134 kcal
toasted almonds & lemon oil
£6.00

Heritage tomato, grelot onion &
mozzarella salad 383 kcal
basil & aged balsamic
£8.00

Baby gem & green bean salad 103 kcal
shallots, chives & house dressing
£6.00

New season steamed potatoes &
anchovy butter 441 kcal
£7.00

Steamed rice 235 kcal
£6.00

MAIN COURSES

Grilled tuna 852 kcal £28.00
fennel salad, courgette & crushed potatoes, sauce vierge

Asparagus & candied beetroot risotto (V) 998 kcal £24.00
charred Roscoff onions & Manchego shavings

King oyster mushrooms (VG) 975 kcal £24.00
homemade spätzle, rainbow kale, summer squash purée & chimichurri

Grilled chicken breast 1188 kcal £28.00
morels, asparagus, broad beans & Jersey Royals, beurre blanc & tarragon

Aberdeen Angus beef burger 1380 kcal £24.00
streaky bacon, Cheddar cheese, onion marmalade, gherkins & garlic mayo

DESSERTS

Passion fruit crème brûlée 754 kcal £10.00
pineapple & mint salsa, home-made palmiers

Valrhona chocolate cake 868 kcal £12.00
vanilla Chantilly, caramelised pears & coffee ice cream

Strawberry & mascarpone délice 789 kcal £12.00
Ivoire ganache, basil ice cream & French meringue

Lemon & vanilla cheesecake 952 kcal £12.00
honey glazed plums, candied ginger & mango sorbet

White chocolate & pistachio cake 865 kcal £12.00
pistachio Dacquoise, raspberry sorbet

Selection of sorbets & ice creams 414 kcal / 388 kcal £8.00
coconut cookies

Warm apricot slice 561 kcal (V) £10.00
pineapple & mint salsa, lime gel & mandarin sorbet

Dark chocolate & black cherry délice 583 kcal (V) £10.00
honey glazed plums & blood peach sorbet

LET'S BE FRIEND'S



@OXBOBankside

A TASTE OF INDIAN FUSION

WEDNESDAYS & THURSDAYS
SEPT 23RD - OCT 22ND

Starters

- TOMATAR SHORBA
Garlic & coriander Naan croûtons
£10.00
- MURGH TIKKA
Red onion, tomato & cucumber salad, mint yogurt
£12.00
- DAHI PURI
Yogurt, chickpeas, coriander, tamarind & mint sauce
£10.00
- SARSON MAHI TIKKA
Baked Tilapia, mustard & mint yogurt
£12.00
- CARROT & ONION PAKORA
Coriander chutney
£10.00

Raise a Glass

- COCKTAILS £16.00
CHAI SOUR
Remy Martin VSOP Cognac, Cointreau, Fresh Lemon,
Cranberry, Chai Syrup, Smoke
- JAISALMER SUNSET
Jaisalmer Indian Craft Gin, Sarti Rossa, Soda, Prosecco
- MAHARAJA OLD FASHIONED
Paul John Brilliance Whiskey, Spiced Bitters, Tea Syrup
- DARBAR NEGRONI
Stranger & Sons Gin, Sweet Vermouth, Spice-Infused
Campari & Basil
- RASMALAI ROYALE
Baileys Irish Cream, Mango, Milk, Mixed Nuts, Cardamom
- GOA MARGARITA
Cazcabel Tequila, Cointreau, Ginger, Guava

Main Course

- BUTTER CHICKEN
Aromatic tomato, Kashmiri chilli & fenugreek sauce
£22.00
- LAMB BIRIYANI
Raitha, poppadum & pickle
£32.00
- PAN FRIED SEA BASS
Tomato, peppers, mustard seeds, coconut & turmeric gravy
£24.00
- PANEER PASANDA
Stuffed & panfried paneer, makhani sauce
£20.00

- MOCKTAILS £8.00
NIMBU PANI
Lime, Soda & Black Salt
- MUGHAL SHAKE
Mango, Milk, Mixed Nuts, Cardamom
- SHARBAT
Lychee, Rose, Lemon

- BEER £7.50
Kingfisher

Sides

- £6 EACH
Jeera pulao
- Basmati rice
- Naan bread
- Poppadums
- Green salad

- GIN & TONIC £9.50
STRANGER & SONS
Garnished with Cocktail Onions
- JAISALMER
Garnished with Bay Leaves
- OPIHR
Garnished with Citrus Peel &
Juniper Berries

- HOT BEVERAGES £4.00
MASALA CHAI

Desserts

- GAJAR HALWA
Cinamon ice cream, almond, raisins &
crisp tuile
£12.00
- VERMICELLI KHEER
Vanilla, cardamom, & pistachio
£10.00
- SHAHI TUKDA
Brioche & Saffron bread pudding
£10.00



SHARING THE JOY OF MUSIC

As the flavours of A **Taste of Indian Fusion** come to the table, live music from the Baluji Music Foundation brings another layer to the evening. Inspired by the rich musical traditions of the Indian subcontinent, each performance blends rhythm, melody and contemporary expression, creating a warm and atmospheric soundtrack to your dining experience.



All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. Food allergies: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten or other allergens. If you have allergies, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements. Menu subject to availability.