

## SNACKS

**MIXED OLIVES** (PB)  
Marinated olives, semi dried tomatoes  
(301 kcal) 0.1 kg CO<sub>2</sub>e  
7.5

**FRESHLY BAKED SOURDOUGH** (V)  
Spelt and sourdough, extra virgin olive oil,  
balsamic vinegar, salted butter  
(870 kcal) 0.4 kg CO<sub>2</sub>e  
7.5

## STARTERS

**OXBO GARDEN GRAZING BOARD**  
Seasonal vegetables, cumin hummus,  
roasted tomato and pepper dip  
(170 kcal - serves 1-2) 0.3 kg CO<sub>2</sub>e  
10.5

**TOMATO AND BASIL SOUP**  
Godminster Cheddar Cheese Straw  
(447 kcal) 0.5 kg CO<sub>2</sub>e (V)  
10.5

**DEVON CRAB ARANCINI**  
Crispy sage, chilli mayo (251 kcal)  
0.3 kg CO<sub>2</sub>e  
11.5

**BURRATA, FENNEL  
AND CHICORY SALAD**  
Fresh orange, lemon oil, toasted seeds  
(669 kcal) 0.9 kg CO<sub>2</sub>e  
14.5

**DORSET CHARCUTERIE**  
Coppa, rosette salami, chorizo,  
house pickles, toasted sourdough  
(370 kcal) 0.2 kg CO<sub>2</sub>e  
12.5

**STICKY GARLIC SQUID**  
Crispy capers, lemon, fresh parsley  
(767 kcal) 0.9 kg CO<sub>2</sub>e  
11.5

**CHICKEN, APRICOT  
AND PANCETTA TERRINE**  
Figgy mostardo chutney, herb salad,  
rye toast (92 kcal) 0.3 kg CO<sub>2</sub>e  
12

**RAGSTONE GOAT'S CHEESE SALAD**  
Fresh figs, cherry tomatoes, radish,  
lemon oil, toasted sunflower seeds  
(381 kcal) 0.4 kg CO<sub>2</sub>e  
14.5

## SHARING STARTERS

**STEAK AND BLUE CHEESE FLATBREAD**  
British sirloin, Cropwell Bishop stilton,  
crème fraiche, onion chutney, rocket  
(1075 kcal - serves 1-2) 5.2 kg CO<sub>2</sub>e  
21

**BAKED SOMERSET CAMEMBERT** (V)  
Honey, wholegrain mustard, silverskin  
onions, house pickles, toasted sourdough  
(827 kcal - serves 1-2) 1.2 kg CO<sub>2</sub>e  
17

**ARTICHOKE, COURGETTE AND PESTO FLATBREAD** (PB)  
Grilled artichoke, courgette ribbons, basil pesto, toasted pumpkin seeds  
(920 kcal - serves 1-2) 0.5 kg CO<sub>2</sub>e  
18

### BE CLIMATE SMART

We've partnered with sustainability experts Klimato to share the climate impact of our dishes. Choose dishes labelled with low CO<sub>2</sub>e (carbon dioxide equivalents) to make more climate-friendly, low carbon choices.



Low: 0.1-0.5 kg CO<sub>2</sub>e – Dishes with less than 0.5 kg CO<sub>2</sub>e have a low climate impact and are in line with the UN's sustainability goals.



Medium: 0.6-1.5 kg CO<sub>2</sub>e – The average UK meal in 2023 has 1.6 kg of CO<sub>2</sub>e, so any dish less than this, but above 0.5 kg of CO<sub>2</sub>e has a medium climate impact.



High: 1.6+ kg CO<sub>2</sub>e – Any dish with over 1.6 kg of CO<sub>2</sub>e has a high climate impact, as it is higher than the UK average today.

CAFE | BAR | KITCHEN

# OXBO

### OXBO BURGER WITH BROWN ALE RAREBIT

British beef patty, tomato chutney, gem lettuce, bacon, potato bun, mayo, fries  
(1154 kcal) 5 kg CO<sub>2</sub>e  
25

### PLANT BURGER

Plant based patty, tomato chutney, gem lettuce, smoked Applewood, potato bun,  
plant mayo, chunky chips (1018 kcal) 0.6 kg CO<sub>2</sub>e  
22

## MAINS

### ROLLED PORK BELLY

Cep mash, black pudding crumble, roasted  
Braeburn apples, figgy mostardo chutney,  
gravy (1466 kcal) 1.4 kg CO<sub>2</sub>e  
25.5

### BEER BATTERED COD

Battered North Atlantic cod fillet, crushed  
peas, tartare sauce, chunky chips  
(1346 kcal) 0.9 kg CO<sub>2</sub>e  
26.5

### OPEN LASAGNE

Wild mushroom, butternut squash, spinach,  
Sussex Charmer cheese  
(562 kcal) 0.9 kg CO<sub>2</sub>e  
21.5

### PAN FRIED SOUTH COAST HAKE FILLET

Mussel and English cider broth,  
crispy samphire (731 kcal) 1.1 kg CO<sub>2</sub>e  
27.5

### BUTTER CHICKEN CURRY

Creamy chicken curry, basmati rice, sourdough naan, poppadom,  
mango chutney (991 kcal) 0.8 kg CO<sub>2</sub>e  
24

### CHICKEN, MUSHROOM AND TARRAGON PIE

Creamy mash, braised red cabbage  
(1203 kcal) 0.8 kg CO<sub>2</sub>e  
23.5

### GRILLED SALMON STEAK

Slow cooked cherry tomatoes, crispy potato  
wedges, dill yoghurt (460 kcal) 0.9 kg CO<sub>2</sub>e  
26.5

### BUTTERNUT SQUASH AND SAGE RISOTTO

Maple roasted butternut, crispy sage  
(364 kcal) 0.8 kg CO<sub>2</sub>e  
20.5

### CELERIAC AND WILD MUSHROOM PIE

Creamy mash, braised red cabbage  
(1074 kcal) 0.6 kg CO<sub>2</sub>e  
23

## SIDES

### RAINBOW CHARD, GARLIC AND FRIED CHILLI

(122 kcal) 0.2 kg CO<sub>2</sub>e  
7.5

### CHARRED HISPI CABBAGE, ROSEMARY OIL AND SMOKED SALT

(152 kcal) 0.3 kg CO<sub>2</sub>e  
7.5

### SPICED HERITAGE CARROTS, LEMON YOGHURT AND TOASTED SEEDS

(149 kcal) 0.2 kg CO<sub>2</sub>e  
7.5

### CHUNKY CHIPS, GARLIC MAYO AND BLACK PEPPER

(760 kcal) 0.4 kg CO<sub>2</sub>e  
7.5

### TRUFFLE AND GODMINSTER CHEDDAR MAC AND CHEESE

(370 kcal) 1.1 kg CO<sub>2</sub>e  
9

### BEER BATTERED ONION RINGS

(362 kcal) 0.2 kg CO<sub>2</sub>e  
7.5

## GRILLS

**BRITISH 28-DAY AGED  
SIRLOIN 10oz**  
(1234 kcal) 10 kg CO<sub>2</sub>e  
39.5

**BRITISH 28-DAY  
AGED RIB-EYE 10oz**  
(1146 kcal) 9.3 kg CO<sub>2</sub>e  
38

**LEMON, HONEY AND  
THYME CORN-FED  
HALF CHICKEN**  
(1185 kcal) 2.4 kg CO<sub>2</sub>e  
26.5

Our grills are served with watercress, grilled plum tomato, flat mushroom,  
chunky chips and a sauce of your choice.

Choose from: OXBO Steak Sauce (73 kcal), Red Wine Gravy (121 kcal), Peppercorn  
(281 kcal) or Lemon and Tarragon Butter (148 kcal) 0.1-0.3 kg CO<sub>2</sub>e

## SALADS

### CAESAR SALAD

Gem lettuce, Caesar dressing, anchovies, sourdough croutons,  
Parmesan (526 kcal) 0.3 kg CO<sub>2</sub>e  
17

add Chicken (212 kcal) 0.8 kg CO<sub>2</sub>e +6.5  
add Grilled Halloumi (782 kcal) 1.1 kg CO<sub>2</sub>e +6.5

### OXBO HOUSE SALAD

Avocado, Godminster cheddar, charred corn, Braeburn apple, gem lettuce, heritage  
tomatoes, shallots, radish, toasted seeds, OXBO creamy lemon dressing, toasted sourdough  
Small (260 kcal) 0.3 kg CO<sub>2</sub>e 9  
Large (602 kcal) 0.5 kg CO<sub>2</sub>e 17

add Chicken (212 kcal) 0.8 kg CO<sub>2</sub>e +6.5  
add Grilled Halloumi (782 kcal) 1.1 kg CO<sub>2</sub>e +6.5

## PUDDINGS

### STICKY TOFFEE & RUM PUDDING

Two Drifters rum caramel sauce,  
vanilla ice cream, smoked salt  
(762 kcal) 0.5 kg CO<sub>2</sub>e  
11.5

**KNICKERBOCKER GLORY** (PB)  
Fresh raspberries, raspberry sauce,  
chocolate brownie chunks, ice cream,  
whipped cream (441 kcal) 0.2 kg CO<sub>2</sub>e  
11.5

### LEMON & BLACKBERRY MERINGUE MESS

Whipped berry mousse, fresh  
blackberries, lemon curd, berry coulis,  
lemon meringue (336 kcal) 0.5 kg CO<sub>2</sub>e  
11.5

### OXBO DARK CHOCOLATE MOUSSE

Seasonal fruit, whipped cream, biscuit  
crumble, dark chocolate. Mixed at the  
table (899 kcal) 0.8 kg CO<sub>2</sub>e  
12

### BRITISH CHEESEBOARD

Godminster cheddar, Double Gloucester, Ragstone goat's cheese,  
Yorkshire Blue, Wigmore, Stinking Bishop, plum and ginger compote,  
toasted sourdough (1075 kcal - serves 1-2) 1.6 kg CO<sub>2</sub>e  
19.5

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.  
(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.

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