

CAFE | BAR | KITCHEN

OXBO

BAR SNACKS

CHUNKY CHIPS (V)

with Garlic Mayo
and Black Pepper (517 kcal)

5

MIXED OLIVES (VG)

Mixed Marinated Olives and
Semi-Dried Tomatoes (320 kcal)

6

BEER BATTERED ONION RINGS (VG)

(482 kcal) 5

FRESHLY BAKED SOURDOUGH (V)

with Cold Pressed Olive Oil,
Balsamic Vinegar and Salted Butter
(1305 kcal - serves 2-3 people)

6

PORK CHIPOLATAS

Roasted with Honey, Grain
Mustard, Crispy Ham and Sage
(596 kcal)

7

INVISIBLE CHIPS* (0 kcal)

*All donations go
to Hospitality Action
www.hospitalityaction.org.uk

3

SMALL PLATES

HALLOUMI FRIES (V)

with Beetroot Tzatziki (385 kcal)

9

SALT AND PEPPER SQUID

with Garlic Mayo and Lemon (561 kcal)

9

SARDINES ON TOAST

with Tomato and Chilli Relish
and Confit Tomatoes (450 kcal)

9.5

SPICED CAULIFLOWER FRITTERS (VG)

with Red Pepper and Sun-Dried
Tomato Chutney (702 kcal)

8.5

TO SHARE

BRITISH PLOUGHMAN'S

Pork and Egg Gala Pie, Honey Roast Ham,
Cropwell Bishop Stilton, Godminster Organic
Cheddar, Heirloom Tomatoes, Braeburn Apple,
Golden Beetroot Piccalilli, Plum and Ginger
Chutney, Bread and Butter Pickles, Silverskin
Onions, Sliced Sourdough and Spelt Farmer's Loaf
and Salted Butter (2933 kcal - serves 2 people)

25

STEAK AND BLUE CHEESE FLATBREAD

with British Sirloin Steak, Cropwell Bishop
Stilton, Crème Fraîche, Caramelised Onion
Chutney and Rocket (1075 kcal - serves 1-2 people)

17

AVOCADO AND TENDERSTEM BROCCOLI FLATBREAD (V)

with Smashed Beetroot and Cannellini Beans,
Spinach, Spring Onions, Crème Fraîche,
Caramelised Onion Chutney and Rocket
(930 kcal - serves 1-2 people)

15

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 (VG) - Vegan

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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