

SMALL PLATES

Artisan Stone Baked Bread, White or Brown, Sea Salt Butter	4.5
Haggis Bon Bons Mustard Mayonnaise	5
Almonds, Smoked	3.5
Olives, Mixed Marinated	4
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Soup French onion & Gruyere	8.5
Butternut Squash Poached Cranberry & Sage	8
Calamari Paprika, Lemon, Chilli Oil	9
Ham Hock Terrine Beetroot & Pickled Carrot	8.5
Smoked Salmon Radish, Frisee & Horseradish	10
Pigeon Watercress, Pomegranate, Cured Satsuma	9
To Share Flatbreads, Olives, Hummus, Pesto, Smoked Almonds	10

FESTIVE COCKTAILS

Spiced Old Fashioned Monkey Shoulder, Gingerbread Syrup, Orange Bitters	14	Gin & Rosemary Spritz Brecon Gin, Blackberry Liquor, Prosecco & Rosemary	12
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THE MAIN EVENT

Chicken Breast, with Leg Rilette, Boulangere Potato, Winter Greens, Chestnut Mushroom	16.5
Risotto Pearl Barley, Wild Mushrooms, Tarragon	15
Venison Juniper, Cauliflower, Jerusalem Artichoke, Beetroot	28
Pork Pressed Belly, Red Cabbage, Sweet Potato, Crackling, Apple.	17.5
Hake Shellfish Bisque, Fennel, Leeks, Ratte Potato	22
Beef Braised Feather Blade, Carrot, Pomme Puree, Turnip, Pancetta	22
Gnocchi Swede, Shallots, Sage, Brown Butter	15
Lamb Rump, Celeriac, Fondant Potato with a Mint Jus	24

STEAKS

all served with, portobello mushroom, plum tomato, hand-cut chips
choice of sauce included: peppercorn or red wine jus or roasted garlic & Dijon butter

8oz Rump Steak 19.5	Chateaubriand recommended Medium Rare 35	8oz Sirloin Steak 27.5
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SIDES

Green Salad	3.5
Wild Mushrooms, Tarragon	4
Honey Root Vegetables	4.5
Buttermilk Mash Potato	4.5
Hand Cut Chips	4.5
Hand Cut Chips With Chilli & Parmesan	5.5

TO FINISH

Dark Chocolate Mousse with Honeycomb	6	Treacle Tart with Clotted Cream	7
Creamed Rice Pudding with Strawberry Jam	6	Cheese Artisan Cheese with Chutneys & Grapes	12
Lemon Posset with Pink Rhubarb Compote	6	Ice Cream A range of creams from Arran Dairies	6
Apple Caremlised Tart with Vanilla Ice Cream	7		

RANDOLPH

Afternoon Tea

Served in the Drawing Room
Daily from 12pm-6pm

Cartoon Bar

The Epicentre of Oxford
Cocktails, Open Daily From
16:30

Sunday Lunch

Traiditional Roast Dinner From
12:30-15:00
From 23 per person

All Details are correct at the time of print, however may be
subject to seasonal changes. If you have any questions
regarding our ingredients or if you have food allergy, please
speak to a member of our team before ordering who would be
happy to help

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a 12.5% Discretionary Service charge will be added to your final
bill



ACANTHUS

SPARKLING

	125ml	Bottle
De Castellane Brut Champagne	10	58
De Castellane Rosé Brut Champagn	10	63
Laurent-Perrier Brut NV Champagne	12	75
Veuve Cliquot Yellow Label	13	85
Vitelli Prosecco	7	35

All Sparkling Wines are served as 125ml Glasses & 750ml Bottles

DRAUGHT BEER

Green King India Pale Ale (3.6%)	4.5
Peroni (5.1%)	6.0
Guinness (4.3%)	4.95

BOTTLED BEER

Budweiser 33cl (4.8%)	4.5
Peroni 33cl (5.1%)	5
Corona 33cl (4.5%)	4.5
Old Speckled Hen 35cl (5.0%)	5.5
Becks Blue 27cl (0.1%)	3.5
Estrella Galicia Gluten Free 33cl (5.4%)	4.5
Asahi Super Dry 33cl (5%)	5

WHITE WINE

	175ml	Bottle
By The Glass		
Terre Forti Trebbiano Chardonnay Italy 2018	8	25
La Maglia Rosa Pinot Grigio Italy 2018	9	30
Petit Chablis Domaine des Marronniers France 2017	11	46
Le Versant Viognier France 2018	10	39
Spy Valley Sauvignon Blanc New Zealand 2018	12.5	47
Journeys End Single Vineyard Chardonnay South Africa 2017	13	58
Nyala Sauvignon Blanc South Africa 2018	6	22
Australia		
Mount Langi Ghiran Billi Billi Riesling 2015		42
France		
Vire Clesse 'Le Mont Chatelaine Jean Rijchaert 2017		56
St Aubin La Pucelle Domaine Roux 2017		68
Maison Damppt Chablis Grand Cru Bougros 2014		91
Sancerre Blanc Domaine de la Chezatte 2018		54
Le Versant Viognier 2018		39
Pouilly Fume Les Berthiers Claude Michot		58
Gewurztraminer Rolly Gassmann 2015		58
Italy		
Morgassi Superiore Gavi di Gavi 2018		46
Benefizium Porer Pinot Girgio Alois Lageder 2017		64
New Zealand		
Envoy Sauvignon Blanc Johnson Vineyard 2015		58
South Africa		
Kuda Plains Chenin Blanc 2018		30
Journeys End Single Vineyard Chardonnay 2017		58
Spain		
Domingo Martin Albarino 2016		43
USA		
A to Z Oregon Pinot Gris 2015		57
Morgan Double L Vineyard Chardonnay 2016		80

All White, Red & Rose Wines are served as 175ml Glasses & 750ml Bottles, 125ml Glasses also available on request

RED WINE

	175ml	Bottle
By The Glass		
Terre Forti Sangiovese Italy 2018	8	25
Catena Malbec Argentina 2017	14	47
Dinastia Vivanco Rioja Reserva Spain 2012	9	49
Nyala Cabernet Sauvignon South Africa 2017	6	22
Journeys End The Pastors Blend Stellenbosch 2018	11	46
Cab Merlot S.Africa 2018		
Alto Bajo Merlot Chile 2018	9	29
Valdivieso Valley Selection Pinot Noir 2016	11	48
Argentina		
El Colectivo Malbec 2018		34
Catena Malbec 2017		47
Nicolas Catena Zapata 2013		109
Australia		
Bush Telegraph Shiraz Viognier 2017		32
Chile		
Caballo Loco Grand Cru Limari 2014		75
Valdivieso Valley Selection Pinot Noir 2016		48
France		
Château La Croiz Ferrandat St-Emilion 2016		47
Vougeot 1er Cru Les Petits Vougeots Domaine Roux 2016		108
Chateauneuf du Pape Rouge Domaine Grand Veneur 2015		75
Le Versant Pinot Noir 2018		46
Italy		
Fico Grande Sangiovese di Romangna Poderi dal Nespoli 2018		35
Sughere di Frassinello 2013		62
Amarone Della Valpolicella Classico Nicolis 2012		86
Portugal		
Quinta do Vallado Reserva Douro 2016		71
Spain		
Castillo Clavijo Rioja Crianza 2015		41
Dinastia Vivanco Rioja Reserva 2012		49
Uruguay		
Garzon Single Vineyard Pinot Noir 2015		76

ROSE WINE

	175ml	Bottle
Terre Forti Sangiovese Rosato Italy 2018	8	25
Bulletin Zinfandel USA 2017	9	30
Dinastia Vivanco Rioja Rosado 2017		37
Château Léoube Rosé de Léoube France 2015	10	57

COFFEE

Espresso	3.5
Americano	3.5
Cappuccino	4
Latte	4
Mocha	4
Hot Chocolate	4

TEA

English Breakfast	4
The Earl	4
Elderflower & Blossom	4
Simply Sencha	4
Superfruity	4
Pure Camomile	4