

BREAKFAST & BRUNCH

Served until kitchen closes

GRANOLA BOWL 7.50 GF V VG

Maple roasted oat and nut granola with greek yoghurt, blackberry compote and dried pear chips

EGGS BENEDICT CRUMPET

Poached eggs on toasted crumpets served with Oxshed's hollandaise inspired sauce

- CLASSIC (Smoked back bacon) 9.00
- ROYALE (Smoked salmon) 12.00
- FLORENTINE (Spinach) 8.00 V

BELGIAN LIEGE WAFFLE 7.40 V

Authentic Belgian Liege waffle, topped with either greek yoghurt and a homestyle cinnamon apple sauce, or bacon and maple syrup

BREAKFAST BAP 7.50

Select two fillings from the following options:
Sausage / Bacon / Fried egg / Tomato / Halloumi & chilli jam / Mushroom

EGGS ON TOAST 7.50 V

Toasted sourdough with two eggs, either poached, fried or scrambled

WOODLAND BRUNCH 11.50 V

Toasted sourdough topped with whipped ricotta, garlic and thyme mushrooms, two poached eggs and rocket.

SHED BRUNCH

Toasted sourdough with avocado and two poached eggs with:

- Smoked back bacon 12.50
- Smoked salmon 15.00

VEGGIE BRUNCH 13.50 V

Toasted sourdough with avocado, two poached eggs, halloumi and chilli jam. Served with oven-roasted plum tomatoes and a portobello mushroom

- + Add smoked bacon 1.50

FULL OXFORDSHIRE 13.50

Oxfordshire pork sausage, two rashers of smoked bacon, a free-range fried egg, baked beans, portobello mushroom, roasted tomato, black pudding and seeded granary toast

Make it gluten free

Swap breads/toasts for our GF brown seeded loaf

the oxshed FOOD MENU

Please take a menu, find a seat and
when you are ready, place your order at the till.

Please inform us if you have any allergies or dietary
requirements before ordering.

GF Gluten Free | V Vegetarian | VG Vegan

LUNCH

Served until kitchen closes

SOUP OF THE DAY 6.50 V VG

Served with toasted granary bread and butter

CHEESEY GARLIC BAGUETTE 7.50 V

A sliced white baguette with garlic butter and cheese

BRAVO TOAST 7.50 VG

Toasted sourdough topped with beetroot hummus, sliced avocado, mixed seeds, balsamic vinegar glaze and watercress

BUTTERNUT SQUASH SALAD 10.00 V

Oven roasted medley of sweet squash and courgette with crumbled feta, toasted pumpkin seeds, grated carrot, mixed salad leaves topped with honey mustard dressing

- + Add avocado 1.50
- + Add smoked bacon 1.50
- + Add chicken 2.50

SPINACH AND FETA CIABATTA 10.60 V

A warm toasted ciabatta filled with creamy grilled feta, fresh spinach and sweet chilli jam, served with house salad.

- Swap house salad for lightly salted potato crisps + 0.50

BEEF CHILLI NACHOS 13.50

Smoky beef chilli with lightly salted nachos, tomato salsa, sour cream, mashed avocado and grated cheddar

CHIPOTLE CHICKEN CIABATTA 12.50

Sliced chicken breast, Chipotle mayonnaise, Monterey Jack cheese and rocket, served with house salad.

- Swap house salad for lightly salted potato crisps + 0.50

PIZZA

Served from 12pm

MARGHERITA 8.50 V

Tomato, mozzarella & fresh basil

PEPPERONI 10.50

Pepperoni & mozzarella

REGINA 10.50

Ham & mushroom

HAWAIIAN 10.50

Parma ham, pineapple & mozzarella

VEGETARIAN 10.50 V

Garlic, mushrooms, red onion, mozzarella & rocket

MEADOW 12.50

Goats cheese, caramelised onion marmalade & rocket

CARNE 13.50

Parma ham, pepperoni, chorizo, bacon & mozzarella

LEKKER 13.50

Biltong, Peppadew, Avocado and Feta

Swap a 9" pizza base for a 10" GF pizza base +3.00

KIDS MENU

Served until kitchen closes

MINI BREAKFAST 6.90

Build your own breakfast by selecting 3 of the following:

Sausage / Bacon / Fried egg / Tomato / Mushroom / Baked beans / Avocado / Granary toast

CHEESE BAP 4.50

Plain cheese on a white bap, served with grated carrot and cucumber slices

CHEESE ON TOAST 4.50

Grilled cheese on a slice of buttered granary toast

BEANS ON TOAST 5.00

Baked beans served with a slice of buttered granary toast

- + Add cheese 1.00

YOGHURT BOWL 5.50

Greek yoghurt and a blackberry compote with dried pear chips

BELGIAN LIEGE WAFFLE 7.40

Authentic Belgian Liege waffle, topped with either greek yoghurt and a homestyle cinnamon apple sauce or bacon and maple syrup

Remember to take a look at
our specials board, deli counter and our
ice cream selection

COFFEE

Our coffees are double shot Dark Horse roast coffee served with semi skimmed milk or dairy free milk of your choice for 50p

ESPRESSO	2.80	FLAT WHITE	3.50
refill	2.65	refill	3.35
AMERICANO	3.00	LATTE	3.70
refill	2.80	refill	3.55
MACCHIATO	2.80	MOCHA	4.00
refill	2.65	refill	3.80
CORTADO	3.40	AFFOGATO	5.00
refill	3.30	Espresso & ice cream	
CAPPUCCINO	3.70		
refill	3.55		

TEA & HOT DRINKS

TWIST TEA		RED CAPPUCCINO	3.90
Breakfast	2.90	refill	3.75
Green	2.90	CHAI LATTE	3.90
Berry	2.90	refill	3.75
Ginger	2.90	HOT CHOCOLATE	3.90
Decaf	2.90	refill	3.75
Earl Grey	2.90		
Redbush	2.90		
refill	2.70		

ICED DRINKS

ICED LATTE	3.90
ICED MOCHA	4.00
STRAWBERRY COOLER	3.00
Strawberry sorbet, crushed ice and strawberry syrup	
MANGO & PASSION FRUIT COOLER	3.00
Mango sorbet, crushed ice and passion fruit syrup	

Swap dairy milk for oat/soya/coconut milk +50p

Add a flavoured syrup +50p
marshmallows +50p
whipped cream +50p

Refill Bring your cup back to the counter to get yourself a discounted refill.
1 per customer | On selected drinks only | Sit downs only

the oxshed
DRINKS MENU

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COLD DRINKS

WATER		CAWSTON PRESS	
Still	2.70	Sparkling Rhubarb	3.00
Sparkling	2.70	Sparkling Elderflower	3.00
FROBISHERS		COCA COLA	
Orange	2.90	Regular	3.10
Apple	2.90	Diet Coke	3.00
HULLABALOOS		SAN PELLEGRINO	
Still Wild Berry Press	3.20	Sparkling Lemon	2.70
Still Original lemonade	3.20	Sparkling Orange	2.70
Still Citrus lemonade	3.20		
Still Raspberry lemonade	3.20		
Still Ginger beer	3.20		

MILKSHAKES

Crafted with locally sourced Chiltern ice cream and sorbet. Please ask at the counter for today's selection.	
REGULAR	5.50
2 scoops of your favourite flavour from the ice cream counter	
BISCOFF	6.50
Biscoff, vanilla ice cream, topped with whipped cream and crumbled biscuit	
CHOC HAZELNUT	6.50
Chocolate ice cream, Nutella, topped with whipped cream and chocolate syrup	
STRAWBERRIES & CREAM	6.50
Strawberry sorbet, vanilla ice cream, topped with whipped cream and strawberry syrup	
PEANUT BUTTER COOKIE CREAM	6.50
Crushed Oreos, peanut butter, vanilla ice cream, topped with whipped cream and chocolate syrup	
CAPPUCCINO	6.50
Double shot of espresso, vanilla ice cream, a hint of coconut, topped with whipped cream and a dusting of chocolate	

KIDS DRINKS

BABYCCINO	1.80	CAWSTON PRESS	
KIDS HOT CHOCOLATE	2.90	Apple & pear juice carton	2.50
FRUIT SHOOT	1.50	Mango & apple juice carton	2.50
		COKE FLOAT	5.90

SMOOTHIES

Best plant-based ingredients and carefully selected superfood blends. perfectly portioned and packed full of goodness	
IMMUNITY	5.00 VG
Blackberry, apple, blueberry, dates and strawberry Superfood blend: Acerola, baobab, camu camu and vegan vitamin D3	
RECHARGE	5.00 VG
Mango, passion fruit, dates, peach, avocado and ginger Superfood blend: Lucuma, wheatgrass, turmeric and sea buckthorn	
REPLENISH	5.00 VG
Pineapple, apple, spinach, kale, ginger and lemon zest Superfood blend: Spirulina, chlorella, wheatgrass and barleygrass	
ENERGY	5.00 VG
Banana, strawberries, blueberries, raspberries, blackcurrant and spinach Superfood blend: Maca, chia deed, cacao and guarana	
FOCUS	5.00 VG
Pineapple, cherry, strawberry, dates, pomegranate and avocado Superfood blend: Maca, pumpkin seed, 7 mushroom blend and ginseng	
VITALITY	5.00 VG
Pineapple, mango, banana, papaya, ginger and goji berries Superfood blend: Flax seed, baobab, sunflower seed and pumpkin seed	

If you have any food allergies or dietary requirements to the superfoods, please ask for it to be left out of the smoothie.

LAGER, ALE & CIDERS

HAWKSTONE		AMWELL SPRINGS	
Premium Lager	6.00	Chairman Dave Ale	6.00
Cider	6.90		

WINE & SPIRITS

FALSE BAY WINES		6 O'CLOCK GIN & TONIC	
Sauvignon Blanc	7.50	Damson & Ginger	5.50
Old School Syrah	7.50	Exotic Orange	5.50
		Mango, Ginger & Lime	5.50
		London dry	5.50
ITALIA WINES			
Pinot Nero	7.20		
Pinot Grigio Rose	7.20	BRANDY & COKE	6.00
Pinot Grigio	7.20		