

Summer Menu

June July August 2026



St Hilda's College
UNIVERSITY OF OXFORD

Starter selection

You'll choose one meat or fish starter and one vegetarian starter for your whole party from the following...

Crispy chilli duck

Pomegranate and watermelon salad
egg, milk, sulphates, celery, soya, wheat

£5 supplement

Tomato and cucumber gazpacho VG

Olive croutons
wheat, sulphates, celery

BBQ scallops GF

Chorizo, roasted peppers and chilli oil
mollusc, sulphates, celery, sulphates

£5 supplement

Smoked chicken caesar salad GF

Little gem, quail egg, anchovies
Pecorino and croutons
wheat, egg, milk, sulphates, fish

Tandoori charred monkfish GF

Coriander and yogurt dip
fish, milk, mustard, sulphates

£5 supplement

Feta and olive bruschetta V

Lemon and mint oil with toasted sourdough
wheat, egg, milk, sulphates, celery, nuts

Heritage tomato salad V

Burrata, crispy shallots and basil pesto
milk, sulphates

Smoked trout pate

Cucumber salad, horseradish crème fraiche, brioche
fish, sulphates, milk, wheat, eggs

Chef's choice starter

Head Chef David Brown will create a seasonal starter from the best ingredients available

Main selection

You'll choose one meat or fish main and one vegetarian main for your whole party from the following...

Barbecued mackerel fillet GF

Spanish escailvada on sourdough toast with basil and lemon dressing
wheat, sulphates, celery fish

Pan roasted sea beam GF

New season asparagus and Jersey royal fricassee
celery, Milk, fish, sulphates

Roasted chicken breast in lemon and basil GF

Summer tagine of vegetables, parmentier potatoes and chicken jus
celery, milk, sulphates

Chargrilled ribeye steak GF

Roasted garlic chilli butter, Jenga chips, asparagus
watercress pesto and Maderia jus
milk, sulphates, celery,
£5 supplement

Aubergine parmigiana V

Rich tomato sauce, rocket salad, aged balsamic and parmesan
celery, wheat, milk, eggs, sulphates

Lamb fillet with a pistachio and herb crust

Baby courgettes, potato fondant, pea ketchup and mint jus
celery, wheat, milk, eggs, sulphates, nuts
£5 supplement

Barbecued cauliflower steak VG

Chimichurri sauce, slaw and sweet potato mash
celery, sulphates

Stuffed beef tomato VG GF

Braised lentils, balsamic red onions and red pepper pesto
milk, sulphates, eggs

Chef's choice main course

Head Chef David Brown will create a seasonal main from the best ingredients available

Dessert selection

You'll choose one dessert for your whole party from the following

Passion fruit Eton mess

Pineapple salsa
milk, wheat, eggs, sulphates

Strawberry pannacotta V

Strawberry purée, pistachio and white chocolate crumb
milk, wheat, eggs, nuts

Blueberry crème brulée V

cinnamon shortbread
milk, wheat, eggs, soya, nuts

St Hilda's chocolate and orange fudge brownie V

Raspberry sauce and honeycomb ice cream
milk, wheat, eggs, nuts, soya

Nettlebed cheese V

college chutney and homemade fruit cake
sulphates, milk, wheat, mustard

Raspberry and almond tart GF

Vanilla crème
milk, eggs, wheat, nuts

Rhubarb and spiced rum trifle V

milk, sulphates, wheat, eggs, soya

Mango and lime cheesecake cup V

Toasted coconut
milk, wheat, nuts, eggs, sulphates

Chef's choice dessert

Head Chef David Brown will select a dessert to finish your meal