



THE OAK HALL

TRY OUR EXCELLENT WINE PAIRINGS...

PICPOUL DE PINET, DOMAINE ROQUEMOLIÈRE, FRANCE £36

Notes of fresh fruits and citrus, with good minerality makes this an excellent pairing with seafood.
Try with our Orkney Scallops

L'AMOUR CÔTE DE PROVENCE, FRANCE £40

Provence is highly renowned as a region that produces beautifully light and refreshing wines.
This excellent wine enhances the flavours of our Delica pumpkin brilliantly.

MALBEC, ARGENTINA £48

A full bodied red with jammy fruit flavours that complements Beef course wonderfully.



Scan the QR code for full allergen details.

[#alexandermoments @barnetthillhotel](#)

Some of our drinks and food may contain allergens. Please ask a member of staff if you require further information.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your account.



THE OAK HALL

STARTERS

PIGEON & PLUM £13

BBQ Squab Pigeon, Plum, Nasturtium, Chicory

ORKNEY SCALLOP £13

Roast Hand Dived Orkney Scallop, Isle of Wight Tomato Oscietra Caviar, Sea Buckthorn

BEETROOT & DOUGLAS FIR £13

Roast Beetroot, Douglas Fir, Granny Smith, Almond & Rosary Ash Goats Cheese

SOUP OF THE DAY £11

CLASSIC PRAWN COCKTAIL £13

Roast King Prawn, Baby Gem, Roast Tomato & Avocado

MAINS

BEEF & CELERIAC £30

Aged Roasted Sirloin, Short Rib, Caramelized Celeriac, Hispi, Smoked Marrow & Mustard Sauce, Beef Brioche

CHICKEN & TRUFFLE £30

Roast Chicken breast, Hen of the Woods, Purple Sprouting Broccoli, Truffle, Parsley, Buttermilk Fried Thigh, Black Garlic

HALIBUT & PRAWN £30

Roast Halibut, Sauce Verjus, Leek, Mussel, Cucumber, Sea herb, Prawn

PUMPKIN & RED LEICESTER £25

Roast Delica Pumpkin & Sparkehorn Red Leicester Tart, Cider & Sage

CLASSIC FISH AND CHIPS £21

Beer Battered Haddock served with Tartar Sauce, Mushy Peas and Thick Cut Chips

SIDES

Roast Carrots £6 | Butter leaf salad £6 | New Potatoes & Parmesan £6

DESSERTS

CHERRY & PISTACHIO £13

Morello Cherry, Pistachio Cake, Kirsch

70% CHOCOLATE £13

Caramelized Dark Chocolate Mousse, Espresso, Vanilla Ice-cream

CHEESE £15

Selection of Local Cheeses, Fruit Bread, Chutney