

THE OAK HALL

STARTERS

PIGEON AND PLUM | £13
BBQ Squab Pigeon, Plum, Nasturtium, Chicory

ORKNEY SCALLOP | £13
Roast Hand Dived Orkney Scallop, Idle of Wight Tomato, Oscitetra Caviar, Sea Buckthorn

BEETROOT AND DOUGLAS FIR | £13
Roasted Beetroot, Douglas Fir, Granny Smith, Almond and Rosary Ash Goats Cheese

SOUP OF THE DAY | £11
Homemade Bread

CLASSIC PRAWN COCKTAIL | £13
Roast King Prawn, Baby Gem, Roast Tomato, Avocado

Please note that some dishes and drinks may contain allergens, and gluten-free items are prepared in a kitchen that handles gluten. Prices are inclusive of VAT but a 12.5% discretionary service charge applies.

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MAINS

BEEF AND CELERIAC | £30
Aged Roasted Sirloin, Short Rib, Cramaelised Celeriac, Hispi Cabbage, Smoked Marrow and Mustard Sauce, Beef Brioche

CHICKEN AND TRUFFLE | £30
Roast Chicken Breast, Hen of the Woods Mushroom, Purple Sprouting Broccoli, Truffle, Parsley, Buttermilk Fried Thigh, Black Garlic

HALIBUT AND PRAWN | £30
Roast Halibut, Leek, Mussel, Cucumber, Prawn, Sea Herbs, Sauce Verjus

PUMPKIN AND RED LEICESTER | £25
Roast Delica Pumpkin and Sparkehorn Red Leicester Tart, Cider and Sage Sauce

CLASSIC FISH AND CHIPS | £21
Beer Battered Haddock, Tartar Sauce, Mushy Peas, Thick Cut Chips

SIDES
All sides are £6

Roast Carrots | Butter Leaf Salad | New Potatoes with Parmesan

DESSERTS

CHERRY AND PISTACHIO | £13
Piscahio Cake, Morello Cherry, Kirsch

CHHOCOLATE | £13
70% Caramelised Dark Chocolate Mousse, Espresso, Vanilla Ice Cream

CHEESE | £15
Selection of local cheese, Fruit Bread, Chutney

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