

M

EST. 1954

Since my dad Michael started his working life as an apprentice Butcher in Gosport in 1954, butchery has always been in my life. He went to sea and served on the Queen Elizabeth as a butcher and finally ended up running his own business supplying the offshore industry with chefs and of course the finest cuts of meat.

It obviously gives me great pleasure to own and manage Michaels, I hope it reflects his passion and beliefs. The philosophy of those values learnt on the streets of Gosport all those years ago can be seen in the way we cook and source our products for you some to over 65 years later.

Thank you for supporting my family with your custom.
I truly appreciate it.

A handwritten signature in black ink, appearing to read 'Michael', written in a cursive style.

STARTERS

SHORT RIB CROQUETTES - £7

with goats cheese whip

POPCORN CHICKEN - £7

with buttermilk fried popcorn chicken, chilli & sea salt, chipotle mayo

ROASTED CAMEMBERT - £7

with garlic, rosemary, toasted bloomer

BEETROOT HUMMUS - £6

nigella seeded flatbread

PRAWN COCKTAIL - £7

prawns, little gem, cucumber, bloody mary cocktail sauce

PORK BELLY RIBS - £7

wild turkey BBQ sauce

SHARER PLATTER - £14

short rib croquettes, popcorn chicken, BBQ belly ribs

FROM BERTHA

Compliments of Michael... please choose one side and one sauce

2-2-2 COWBOY STEAK - £49

bone-in ribeye for two, two sides and two sauces

SIRLOIN STEAK - £24

it's so good it got knighted

RIB EYE STEAK - £28

thick cut and well marbled

PICANHA - £17

prized in Brazil, rump cap steak

MIXED GRILL - £24

picanha steak, BBQ belly rib, popcorn chicken, local butchers sausage

ABERDEEN-ANGUS FILLET - £28

super tender steak

LONDON STEAK BAVETTE - £15

marinated in Worcestershire sauce, lemon, garlic and thyme, cooked pink

NORFOLK PORK TOMAHAWK - £16

only for the hungry

THE OAKS BURGER - £14

steak burger, American cheese, smoked streaky bacon, BBQ sauce, crispy fried onions, baby gem, tomato & dirty mayo

BERTHA ROASTED FISH £???

please ask the chef about today's local fish

ROASTED CAULIFLOWER STEAK - £13

smoekhouse rub, great with chimichurri

HOT SMOKED CHICKEN, BACON AND BLUE CHEESE SALAD - £13

new potatoes, dressed leaves & mixed seeds

CHARCOAL ROASTED ½ CHICKEN £14

garlic, rosemary & paprika

SMOKY PORK KING RIB £15

wild turkey bourbon BBQ sauce

GARLIC SHELL-ON KING PRAWNS £5

add surf & turf to any dish

MAC & CHEESE £12

SIDES £3

BEEF DRIPPING CHIPS OR RAPESEED OIL CHIPS

DAUPHINOISE POTATOES

add truffle oil + £1

BUTTERED NEW POTATOES

ROASTED BONE MARROW

OAKS HOUSE SALAD

ROASTED ROOTS

butter, honey & sage

MAC & CHEESE

BERTHA ROASTED GARLIC MUSHROOM

POPPY SEED ONION RINGS

SAUCES £2

compliments of Michael

ROQUEFORT HOLLANDAISE

ROASTED ONION & MERLOT GRAVY

PEPPERCORN & WHISKEY

CHIMCHURRI

ROASTED PINEAPPLE SALSA

BONEMARROW AND PARSLEY BUTTER

BOURBON BBQ SAUCE

DESSERTS

BAKED PEANUT BUTTER CHEESECAKE - £7

raspberry sauce, chocolate ice cream

STICKY TOFFEE PUDDING - £6

muscovado toffee sauce, clotted cream

MALTED CHOCOLATE FUDGE CAKE - £6

vanilla seed ice cream

PAVLOVA - £6

chantilly cream, mulled fruit compote

LEMON POSSET - £6

with homemade shortbread fingers

CRÈME BRÛLÉE - £6

classic creamy custard, crunchy caramel

CHEESE & BISCUITS - £8.50

Snowdonia Black Bomber, Binham Blue, Chavroux La Bûche