

OAK ROOM MENU

BILL OF FARE

Winter / 2020

'SPICE IS NICE' - Seedlip spice 94, ginger ale, orange peel (non alcoholic)	9
WARM SPICED APPLE RUM PUNCH	6
HOLBORN NEGRONI	9
GLASS OF PROSECCO	7

HOMEBAKED BREAD smoked bone marrow & salted butter	3.5
MALDON ROCK OYSTERS shallot & apple cider vinegar(GF)	3.5

STARTERS

LEMON, PEPPERED TEMPURA CALAMARI spring onion & black sesame seed mayo	9
SPOTTED PORK BELLY black pudding, celeriac remoulade, apple & mango purée (GF)	10
CRUNCHY MELTED BRIE cranberry sauce	9
SEARED KING SCALLOPS chorizo ragu, garden pea purée, lemon grass oil (GF)	12
CREAM & BRANDY WILD MUSHROOMS ON TOAST herb oil (VE OPTION AVAILABLE)	9
CHEFS DAILY SOUP (VE) (GF)	7.5
LEAFY SALAD ruby beetroots, shaved fennel vinaigrette (VE) (GF)	6.5



STEAKS, CHOPS & GRILLS

BARNESLEY LAMB CHOPS buttered new potatoes, griddled baby courgettes, herb salad, warm mint vinaigrette (GF)	25
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TAVERN BURGER mature English cheddar, slaw, potato seeded brioche bun, house sauce, hand cut chips (add smokey bacon 1.50)	16
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All steaks served with bottomless chips, watercress salad (GF)

SIRLOIN 10 OZ	30
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RIB EYE 10 OZ	31
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PRIME FILLET 8 OZ	33
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T BONE 16 OZ	38
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SAUCES: Béarnaise / Peppercorn / Mushroom 2.5 EXTRAS: x2 Burford Brown Eggs / Onion Rings 4.5

MAINS

CORNFED CHICKEN BREAST WITH WILD MUSHROOM & TARRAGON RISOTTO crispy skin, spinach leaves. (also available without chicken)	19 15
BEEF WELLINGTON truffle mash, curly kale, red wine jus (Please allow 15 mins. Served pink)	32
16 HOUR SMOKED & PULLED BEEF BRISKET mashed potatoes, glazed baby roots, crispy shallots, red wine jus (GF)	22
SEABASS basil mashed potato, spinach, poached clementine & hollandaise (GF)	18
TRIO OF LAMB slow cooked lamb shoulder pithivier, roast loin, crisp belly, mashed potato garden pea purée, roasted vine tomatoes, mint oil	22
PAN FRIED COD FILLET sautéed new potatoes, filo crab cane, lemon parsley sauce	23
BEEF & 'OLD PECULIAR' ALE PIE winter vegetables, mashed potatoes Sharing pie for two	18 30
MAC N' CHEESE leeks, parmesan crumb (add pulled brisket 2)	13
FISH & CHIPS haddock in Maltsmiths beer batter, garden pea purée, hand cut chips	17
'V' BURGER homemade vegan patty, vegan cheese, guacamole, handcut chips (VE)	14
'NOT CHICKEN' VEGAN CURRY bulgar wheat & pearl barley (VE)	13



SIDES (All 4.5)

hand cut chips / mashed potato / onion rings / spinach / honey glazed carrots / griddled courgettes / green beans / apple & fennel slaw / rocket & parmesan / new potatoes / seasonal vegetables

Head Chef - Michael Downie

Food Allergies and Intolerances -

Some of our foods contain allergens. Please speak to a member of staff for more information

All prices are inclusive of 20% VAT. 12.5% discretionary service charge will be added to your final bill.