

# Oak Room Restaurant

Please ask a staff member if you have any queries about Allergies or Intolerances regarding our menu.

Any guests on a rate which includes Dinner entitles you to a £35.00 allowance towards dinner.

## Starters

<b>Soup of the Day</b>	<b>Vegetarian, *GF</b>	<b>£8.50</b>
Focaccia		
<b>Fan Cantaloupe Melon</b>	<b>Vegan, GF</b>	<b>£9.00</b>
Wild berry Compote, Lemon Sorbet		
<b>Truffle and Mushroom Arancini</b>	<b>Vegetarian</b>	<b>£9.50</b>
Tomato and Basil Salad, Rocket and Balsamic		
<b>Salmon and Prawn Tian</b>	<b>*GF</b>	<b>£11.00</b>
Buttered Brown Bread, Dill Marie Rose, Capes and Cucumbers		
<b>Pulled Ham Hock and Emmental Cheese Tart</b>		<b>£11.00</b>
Wholegrain Mustard Mayo, Mixed Leaf		
<b>Crispy Lamb Croquettes</b>		<b>£12.50</b>
Slow Cooked Lamb Shoulder, Minted Pea Puree, Rich Jus		

GF = Gluten Free

\*GF = Can be made gluten free

V = Vegan

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## Burgers

All Burgers are served with Hand Cut Chips

Add Cheese, Bacon or BBQ Brisket for £1.50 each

Char Grilled 8oz Beef Burger, Toasted Bun Salad & Burger Relish £22.00

Chicken Tower Burger, hash brown, cheese, mayo £22.00

Roast Mediterranean Vegetables, Halloumi, Avocado Burger **Vegetarian** £19.00

## Mains

Sauteed Breast of Free-Range Chicken **GF** £25.00

Green Beans, Baby Roast, Skin on Potatoes, Café Au Lait Jus

Pan Fried Fillet Seabass **GF** £28.00

Seasonal Greens, Baby New Potatoes, White Wine Chive Cream

Lancashire Hot Pot **GF** £27.00

Slow Cooked Lamb and Potato Stew with a Crispy Pomme Anna Golden Crust, Tenderstem Broccoli, Minted Jus

Moroccan Roast **Vegan** £22.00

Chargrilled Red Pepper, Skin on Baby Potatoes, Arrabiata Sauce

Beer Battered Haddock Fillet £22.00

Hand-Cut Chips, minted Peas & Tartar Sauce

Venison & Smoked Bacon Sausage's **Vegetarian Option Available** £22.00

Creamy Mash, Red Wine Onion Gravy served with a Yorkshire Pudding

8oz Sirloin Steak or 10oz Top Cut Rump Steak £30.00 £36.00

Served with Grilled Tomato, Garlic Butter Roasted Flat Mushroom, Triple Cooked Chips

Add a choice of sauce for £3.50

Peppercorn, Blue Cheese & Mushroom or Beef Dripping Jus

## Sides

All the side dishes below cost £4.50

Sweet Chili Pigs in Blankets **GF** Brisket Bites & a Smoky BBQ Dip

Tripple Cooked chips Tripple Cheese Cauliflower Bake

Seasonal Greens & Honey Glazed Carrots **GF**

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## Desserts

**Warm Coxes Apple Crumble** Vegetarian £11.00

Sultana, Cinnamon Tart and Custard

**Dark Chocolate and Clementine Tart** Vegan £9.00

Wild Berry Compote, Raspberry Sorbet

**Warm Sticky Toffee Pudding** Vegetarian £11.00

Caramel Sauce, Vanilla Ice Cream

**Exotic Fresh Fruit Salad** Vegan £9.00

Raspberry Sorbet

**Classic Cheese Selection** Vegetarian, \*GF £13.00

Cornish Brie, Mature Cheddar, Local Stilton, Red Leicester, Grapes Celery, Assorted Biscuits, Dried Fruit Chutney

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