

# 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

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

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	<b>Vegetarian</b>	£19.00

## Mains

Sauteed Breast of Free-Range Chicken	<b>GF</b>	£25.00
Green Beans, Baby Roast, Skin on Potatoes, Café Au Lait Jus		
Pan Fried Fillet Seabass	<b>GF</b>	£28.00
Seasonal Greens, Baby New Potatoes, White Wine Chive Cream		
Lancashire Hot Pot	<b>GF</b>	£27.00
Slow Cooked Lamb and Potato Stew with a Crispy Pomme Anna Golden Crust, Tenderstem Broccoli, Minted Jus		
Moroccan Roast	<b>Vegan</b>	£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	<b>Vegetarian Option Available</b>	£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	<b>GF</b>	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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