The 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

Warm Homemade Focaccia		£6.00		
Flavoured Butters				
Soup of the Day	*GF	£8.00		
Warm Crusty Bread				
Baked Goats Cheese & Fig Filo Parcel	*GF	£9.00		
Aged Balsamic, Rocket				
Pulled Pork, Apple & Sage Hash		£10.00		
Soft Poached Egg, Hollandaise				
Venison & Pork Pancetta Terrine		£11.00		
Spiced Fruit Chutney, Crisp Breads				
Nailcote Prawn & Avocado Cocktail		£12.00		
Guacamole, Tempura King Prawn, Buttered Whole Bread				
Duo of Smoked Salmon	*GF	e1 4 0 5		
	Gr	£14.95		
Fine Sliced Classic Scottish & Hot flaked Smoked Salmon, Pickled Cucumber, Lemon Purée, Quails Egg & Bread Crisp				
GF = Gluten Free * $GF = Can be made gluten free$	Vegan			
Please ask a staff member if you have any concerns about allergies or intolerances.				

Burgers

Crispy Butter Milk Chicken, Sesame Spice Korean Salad, Toasted Pretzel Bun £19.95 Raast Mediterranean Vegetables, Halloumi & Crushed Avocado Burger with Vegetarian Mains Add Cheese or Bacon for £1.50 each. Mains Mains Roasted Butternut & Winter Pulse Stew GF, Vegan Olive Oil & Herb Roasted New Potatoes GF, Vegan Fish & Chips £22.00 Ale Bautered Haddock, Triple Cooked Chips, Mint & Garlie Crushed Peas, Homemade Tartar Sauce, Sugar Glazed Lemon £23.00 Turkey & Ham Pie £23.00 Baked Under Puff Pastry, Herb Roasted Baby Potatoes, Tenderstem Broccoli £23.00 Nailcote Fish Pie GF Parmentier Potatoes, Jeek & Parmesan Fondue, Café An Lait Sauce GF Bersat of Free-Range Chicken wrapped in Parma Ham GF Parmentier Potatoes, Leek & Parmesan Fondue, Café An Lait Sauce GF Bersat of Free-Range Chicken wrapped in Parma Ham GF Parmentier Potatoes, Leek & Parmesan Fondue, Café An Lait Sauce GF Bersat of Free-Range Chicken wrapped in Parma Ham GF Pourg Glazed Pork T Bone GF Wolegrain Mustard Mash, Roasted Rosternary Carrots, Apple Sauce, Cider Jus Soz Sirloin Steak or 100z Ribey Steak GF Soz Sirloin Steak or 100z Ribey Steak GF Sauster G F Yill the bedow side fisht Mushroom, Triple Cooked Chips Partered owith Grilled Tomato, Gather Butter Roasted Flat Mushroom, Triple Cooked Chips Pattered Orino Rings CF - Chuten Fre GF CF	Char Grilled 100% Beef Burger, Hand-Cut Chips, Toasted Bun Salad & Burger Relish	19.95			
Hand-Cut Chips Add Cheese or Bacon for £1,30 each. Mains GF, Vegan £22.00 Oine Oil & Herb Roasted New Potatoes GF, Vegan £22.00 Fish & Chips £22.00 Ade Battered Haddock, Triple Cooked Chips, Mint & Garlie Crushed Peas, Homemade Tartar Sauce, Sugar Glazed Lemon £23.00 Turkey & Ham Pie £23.00 Baked Under Puff Pastry, Herb Roasted Baby Potatoes, Tenderstem Broccoli £23.00 Nailcote Fish Pie GF £23.00 Roasted O Cuts of Cine Seafood cooked in a Prosecco Velouté, Baked Under Cream Potatoes, Buttered Seasoned Greens GF £23.00 Parmentier Potatoes, Leck & Parmesan Fondue, Café Au Lait Sauce GF £23.00 Serest of Free-Range Chicken wrapped in Parma Ham GF £23.00 Parmentier Potatoes, Leck & Parmesan Fondue, Café Au Lait Sauce GF £23.00 Solw Cooked Blade of Beef, Horseradish Mash Potato, Stock Poached Dumpling, Roasted Roots, Jung of Rich Gravy GF £23.00 Honey Glazed Pork T Bone GF £30.00 £36.00 Soridoin Steak or 100z Ribeye Steak GF £30.00 £36.00 Served with crilled Tomato, Garlie Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese & Mushroom or Bearnaise GF £30.00 £36.00 Satered Oribole, Spepercorn, Blue Cheese & Mushroom or Bearnaise GF £30.0		19.95			
Add Cheese or Bacon for £1.50 each. Mains Roasted Buiternut & Winter Pulse Stew Olive Oil & Herb Roasted New Potatoes Fish & Chips Ac Bautered Haddock, Triple Cooked Chips, Mint & Garlic Crushed Peas, Homemade Tartar Sauce, Sugar Glazed Lemon Turkey & Ham Pie Baked Under Puff Pastry, Herb Roasted Baby Potatoes, Tenderstem Broccoli Naicote Fish Pie GF £23.00 Baked Order Puff Pastry, Herb Roasted Baby Potatoes, Tenderstem Broccoli Naicote Fish Pie Breast of Free-Range Chicken wrapped in Parma Ham Parmentier Potatoes, Leek & Parmesan Fondue, Café Au Lait Sauce Bef Stew & Dumpling Stow Cooked Blade of Beef, Horseradish Mash Potato, Stock Poached Dumpling, Roasted Roots, Jug of Rich Gravy Honey Glazed Pork T Bone Stor Sirloin Steak or 100z Ribeye Steak Mitte below suid disher coasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese & Mushroom or Bearnaise Stride Jillen Jenna Jenne Stride Under Puff Damato, Garlic Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese & Mushroom or Bearnaise Stride Scasonal Vegetables GF The below suid disher coasted Flat Mutherd Ornato, Garlic Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese & Mushroom or Bearnaise Stored with Grilled Tomato, Garlic Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese & Mushroom or Bearnaise Stored with Grilled Tomato, Garlic Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese & Mushroom or Bearnaise <td></td> <td>19.50</td>		19.50			
Mains Roasted Butternut & Winter Pulse Stew Oive Oil & Hierb Roasted New Potatoes Fish & Chips Actions Shatered Haddock, Triple Cooked Chips, Mint & Garls Crushed Peas, Homemade Tartar Shatered I addock, Triple Cooked Chips, Mint & Grushed Peas, Homemade Tartar Shatered Haddock, Triple Cooked Chips, Mint & Grushed Peas, Homemade Tartar Shatered I addock, Triple Cooked Chips, Mint & Grushed Peas, Homemade Tartar Shatered I addock, Triple Cooked Chips, Mint & Grushed Peas, Homemade Tartar Shatered I addock, Triple Cooked Cooked in a Prosecco Velouté, Baked Under Cream Potatoes, Buttered Seasoned Greens Shatered Stews Oumping Season of Free-Range Chicken wapped in Parma Ham Parmentier Potatoes, Leek & Parmesan Fondue, Cafe Au Lait Sauce Shaw Cooked Blade of Boer, Horseradish Potato, Sate Pouspe, Seas, Cafe 2000 Shaw Cooked Blade of Boer, Horseradish Potato, Sate Pouspe, Coice Pouspe, Seas, Cafe 2000 Soz Schoin Steak on 100z Ribeye Steak Satered with Griffed Tomato, Garlie Butter Roasted Flat Mushroom, Friple Cooked Chips, Peppercorn, Blue Checes & Mushroom or Bearnaise Satered with Griffed Tomato, Garlie Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Checes & Mushroom or Bearnaise Satered of Wholegrain Mustard Mash Gf Muttered Seasonal Kegtables Gf Mutt					
Roasted Butternut & Winter Pulse Stew GF, Vegan £22.00 Nive Oil & Herb Roasted New Potatoes £22.00 She & Chips £22.00 Ale Battered Haddock, Triple Cooked Chips, Mint & Garlic Crushed Peas, Homemade Tartar £23.00 Sauce, Sugar Glazed Lemon £23.00 Turkey & Ham Pie £23.00 Baked Under Pulf Pastry, Herb Roasted Baby Potatoes, Tenderstem Broccoli £23.00 Nailcote Fish Pie GF £23.00 Hand Selected Cuts of Cine Seafood cooked in a Prosecco Velouté, Baked Under Cream Potatoes, Buttered Seasoned Greens GF £23.00 Breast of Free-Range Chicken wrapped in Parma Ham GF £24.95 Parmentier Potatoes, Leek & Parmesan Fondue, Café Au Lait Sauce £24.95 Solew Cooked Blade of Beef, Horseradish Mash Potato, Stock Poached Dumpling, Roasted Roots, Jug Money Glazed Pork T Bone GF £27.00 £36.00 Sor Sirloin Steak or 100z Ribeye Steak Sof £20.00 £36.00 Sor Wolegrain Mustard Mash, Roasted Rosemary Carrots, Apple Sauce, Cider Jus £36.00 Sor Sirloin Steak or 100z Ribeye Steak Se Sirloin Steak or 100z Ribeye Steak Se Sirloin Steak or 100z Ribeye Steak Sor Sirloin Steak or 100z Ribeye Mine Winderside Blautered Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese &					
Ale Battered Haddock, Triple Cooked Chips, Mint & Garlic Crushed Peas, Homemade Tartar Sauce, Sugar Glazed Lemon Turkey & Ham Pie £23.00 Baked Under Puff Pastry, Herb Roasted Baby Potatoes, Tenderstem Broccoli £23.00 Nailcote Fish Pie GF £23.00 Hand Selected Outs of Cine Seafood cooked in a Prosecco Velouté, Baked Under Cream Potatoes, Buttered Seasoned Greens GF £23.00 Breast of Free-Range Chicken wrapped in Parma Ham GF £23.00 Parmentier Potatoes, Leek & Parmesan Fondue, Café Au Lait Sauce £24.95 Slow Cooked Blade of Beef, Horseradish Mash Potato, Stock Poached Dumpling, Roasted Roots, Jug of Rich Gravy GF £27.95 Wholegrain Mustard Mash, Roasted Rosemary Carrots, Apple Sauce, Cider Jus £36.00 Served with Grilled Tomato, Garlie Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercom, Blue Checes & Mushroom, Triple Cooked Chips GF Satonal Vegetables GF Triple Cooked Chips Mushroot Grap GF GF Mushroot GF GF GF Mushroot GF GF GF <td>Roasted Butternut & Winter Pulse Stew GF, Vegan £2</td> <td>22.00</td>	Roasted Butternut & Winter Pulse Stew GF, Vegan £2	22.00			
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GF = Gluten Free *GF = Can be made gluten free Vegan		GF			
	Ale Battered Onion Rings				
	GF = Gluten Free *GF = Can be made gluten free Vegan				

Desserts

Caramel & Cinnabon Torte Caramel Sauce, Salted Caramel Ice Cream	£9.50
Fresh Fruit Salad Raspberry Sorbet	GF £9.75
Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream	£10.95
Spiced Apple Crumble Vanilla Ice Cream	GF, Vegan £10.95
Glazed Marshmallow Blackcurrant Sorbet, Gingersnap Biscuit	GF £11.95
Winter Plum Crème Brulé Nutmeg Shortbread	£11.95
Fine Selection of British Cheeses Grapes, Dried Fruit Chutney, Crackers	£12.95

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Hot Drinks

Espresso	£4.00			
Cappuccino	£5.00			
Latte	£5.00			
Flat White	£5.00			
Americano /	£4.50			
Mocha	£5.00			
Liqueur Coffee	£6.50			
Filter Coffee	£4.50			
Hot Chocolate	£5.00			
English Breakfast Tea	£4.50			
Flavoured Teas	£4.50			
Peppermint, Camomile, Green, Earl Grey & Mixed Red Berry				
GF = Gluten Free *GF = Can be made gluten free Vegan				
Please ask a staff member if you have any concerns about allergies or intolerances.				