

# 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 £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

Char Grilled 100% Beef Burger, Hand-Cut Chips, Toasted Bun Salad & Burger Relish £19.95

Crispy Butter Milk Chicken, Sesame Spice Korean Salad, Toasted Pretzel Bun £19.95

Roast Mediterranean Vegetables, Halloumi & Crushed Avocado Burger with Hand-Cut Chips Vegetarian £19.50

Add Cheese or Bacon for £1.50 each.

## Mains

Roasted Butternut & Winter Pulse Stew GF, Vegan £22.00  
Olive Oil & Herb Roasted New Potatoes

Fish & Chips £22.00  
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

Nailcote Fish Pie GF £23.00  
Hand Selected Cuts of Fine Seafood cooked in a Prosecco Velouté, Baked Under Cream Potatoes, Buttered Seasoned Greens

Breast of Free-Range Chicken wrapped in Parma Ham GF £23.00  
Parmentier Potatoes, Leek & Parmesan Fondue, Café Au Lait Sauce

Beef Stew & Dumpling £24.95  
Slow Cooked Blade of Beef, Horseradish Mash Potato, Stock Poached Dumpling, Roasted Roots, Jug of Rich Gravy

Honey Glazed Pork T Bone GF £27.95  
Wholegrain Mustard Mash, Roasted Rosemary Carrots, Apple Sauce, Cider Jus

8oz Sirloin Steak or 10oz Ribeye Steak GF £30.00 £36.00  
Served with Grilled Tomato, Garlic Butter Roasted Flat Mushroom, Triple Cooked Chips, Peppercorn, Blue Cheese & Mushroom or Bearnaise

## Sides

All the below side dishes cost £4.50

Seasonal Vegetables	GF	Triple Cooked Chips	
Buttered or Wholegrain Mustard Mash	GF	Garlic Buttered Mushrooms	GF
Ale Battered Onion Rings			

GF = Gluten Free    \*GF = Can be made gluten free    Vegan

Please ask a staff member if you have any concerns about allergies or intolerances.


## Desserts

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

GF = Gluten Free      \*GF = Can be made gluten free      Vegan

Please ask a staff member if you have any concerns about allergies or intolerances.

## 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.