

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 £7.00
Flavoured Butters

Soup of the Day *GF £8.50
Warm Crusty Bread

Goats Cheese Bon Bon £9.50
Marinated Beetroot Salad, Beetroot Balsamic Dressing

Crispy Calamari £11.00
Baby Gem, Garlic Aioli & Lemon

Ham Hock & Pea Terrine £11.00
Piacalilli & Warm Ciabatta

Nailcote Prawn & Avocado Cocktail *GF £12.50
Guacamole, Tempura King Prawn, Buttered Whole Bread

Smoked Scottish Salmon *GF £15.00
Salmon & Chive Mousse, Lemon and Black Pepper Mayonaise, Bread Crisps

Pasta Tagliatelle Dishes

Smoked Bacon & Chicken £20.00

Roasted Mediterranean Vegetable £20.00

Poached Flaked Salmon & Prawn £21.00

Choose from a White Wine Cream Sauce & Parmesan Shavings or a Spicy Arabiatta Sauce

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

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Burgers

All Burgers are served with Hand Cut Chips

Char Grilled 100% Beef Burger, Toasted Bun Salad & Burger Relish £20.00

Crispy Butter Milk Chicken, Sesame Spice Korean Salad, Toasted Pretzel Bun £20.00

Roast Mediterranean Vegetables, Halloumi & Crushed Avocado Burger Vegetarian, £20.00
*GF

Add Cheese, Bacon or Smoked Bacon & Onion Jam for £1.50 each.

Mains

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

Fish & Chips £23.00
Ale Battered Haddock, Triple Cooked Chips, Mint & Garlic Crushed Peas, Homemade Tartar
Sauce, Sugar Glazed Lemon

Grilled Chicken Breast Stuffed with Mozzarella & Smoked Applewood £25.00
Roasted Sweet Potatoes, Tenderstem Broccoli, Rocket, Mango & Chilli Salsa

Chickpea, Sweet Potato & Cauliflower Falafels GF,Vegan £23.00
Tenderstem Broccoli, Toasted Pinenuts, Masala & Mint Yoghurt

Lamb Moussakka £23.00
Toasted Garlic Pitta, Greek Salad

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

Salads

Classic Chicken Caesar £21.00
Bacon, Crisp cos Lettuce, Crouton, Parmesan Shavings, Garlic & Dijon Dressing

Grilled Mackerel Nicoise GF £21.00
Lettuce, Boiled Eggs, Cherry Tomatoes, Black Olives & New Potatoes

Sides

All the below side dishes cost £4.50

Summer Greens	GF	Triple Cooked Chips	
Mixed House Salad	GF	Rocket & Parmesan	GF
Caesar Salad	*GF	Herb Roast New Potatoes	GF

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Desserts

Iced Strawberry Parfait GF £12.00

Fresh Strawberry and Champagne Compote

Fresh Fruit Salad GF, Vegan £10.00

Raspberry Sorbet

Milk Chocolate Cheesecake £10.00

Milk Chocolate Anglaise, Chocolate Chip Ice-Cream

Apple & Rhubarb Crumble *GF, £12.00

*Vegan

Vanilla Ice Cream

Peach Melba Sundae GF £10.00

Selection of Ice Creams and Sorbets *GF, Vegan £9.00

Fine Selection of British Cheeses *GF £12.95

Grapes, Dried Fruit Chutney, Crackers


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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	

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