

The Oak Room

Sunday Lunch Menu

FM = Food Miles

Leek & potato soup, ham and cheese croustade

Baked breaded goats' cheese, beetroot salad (v)

Chicken liver pâté, red onion marmalade

Smoked and fresh Scottish salmon, lemon oil

Galia melon, Autumn fruit chutney (v)

Creamy garlic mushrooms in a pastry case

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Chef's special of the day (please ask your waiter for details)

Roast sirloin of Shropshire beef, creamed potato, Yorkshire pudding (FM: 42)

Baked fillet of sea bass, rosemary crushed potato, lemon sauce

Roast Warwickshire turkey, sage and onion stuffing,  
orange & cranberry chutney (FM: 28)

Slow cooked shank of free range lamb, Autumn vegetables, pan gravy (FM: 36)

Free range roast Packington pork, stuffing, chipolatas, apple sauce (FM: 16)

Roast Adlington chicken, bread sauce, bacon, pan gravy

All main courses are served with fresh vegetables and potatoes

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Your choice from a selection of seasonal desserts, including a hot pudding
or a selection of English & Continental cheeses

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Freshly brewed coffee & mints

Price per person, £19.50

Children 12 years and under, £14.50, inclusive of VAT

A vegetarian menu is available on request.

There is no service charge. Gratuities are left to the discretion of our  
guests and are distributed wholly to our staff.



**LOCAL FOOD**  
...is miles better

Food miles are the measure of the distance a food travels from field to plate.

In our restaurants we are committed to sourcing the finest seasonal produce from local suppliers in order to reduce the number of food miles travelled, thereby reducing our carbon footprint. This move is part of our efforts to become a more environmentally responsible business.