

# The Oak Room

## Fixed Price Menu

FM = Food Miles

Soup of the day

Pearls of melon with winter fruits and fruit purée (v)

Chefs' coarse game terrine with prune & apple chutney

Black Country faggots with thyme mash and ale gravy (FM: 19)

Garlic studded baked goats' cheese with  
beetroot & orange salad and tomato pesto bread

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Chef's local roast of the day

Minted Shropshire lamb cutlets with carrot purée and redcurrant jus (FM: 40)

Cider battered Cornish cod with mushy peas and chunky chips (FM: 158)

MACDUFFS' sirloin steak with blue cheese butter,  
confit tomato and thyme jus (FM: 277)

Free range chicken and leek pie with tossed greens and bacon (FM: 48)

Pan roast Warwickshire pheasant with caraway spiced red cabbage  
and red wine poached pear (FM: 158)

Fillet of Packington pork wrapped in Serrano ham  
with a green seed mustard sauce (FM: 12)

All main courses are served with a selection of  
seasonal vegetables and potatoes

Side orders: Chunky chips: £3, Sautéed spinach: £3, Sautéed potatoes: £3,

Side salad: £3, Sautéed mushrooms: £3, Tomato & onion salad: £3,

Sautéed French beans with red onion: £3, Creamed potato £3,

Sautéed asparagus (6 spears): £4, Peppercorn sauce: £1.50,

Hollandaise sauce: £1.50

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A selection of seasonal desserts

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Freshly brewed coffee

Price: Monday to Friday £27

Saturday: £28

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 (FM) 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.