

The Oak Room

Sunday Lunch Menu

FM = Food Miles

Chef's soup of the day

Salmon and prawn terrine with dill crème fraîche

Seasonal melon with fruit compote and fruit coulis (v)

Potted chicken liver pâté with crusty bread and onion jam

Fricassée of mushrooms with scented garlic cream

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Shropshire leg of lamb spiked with garlic and mint (FM: 47)

Roast rib of Scottish beef with Yorkshire pudding (FM: 277)

Worcestershire reared baked ham with parsley sauce (FM: 48)

Cranberry stuffed Warwickshire turkey with chipolatas and pan gravy (FM: 28)

Chef's fish pie bound in creamy leek sauce

Chargrilled vegetable pancake with a cheese and tomato sauce (v)

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, £18.95

Children 12 years and under, £13.00, 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.