

# The Oak Room

## Fixed Price Menu

FM = Food Miles

Chef's soup of the day

Scottish salmon rilette, chive oil (FM: 156)

Cantaloupe melon, strawberry granite (v)

Potted duck liver pâté, peach chutney, toasted seed bread

Somerset goats' cheese, tomato, rocket pesto, ciabatta (FM: 112)

Cornish sardines, garlic and chilli butter (FM: 158)

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Chef's local roast of the day

Sea bass, niçoise, tomato base

Rump of Warwickshire lamb, fennel purée,  
fondant potato, lamb reduction (FM: 38)

Free range loin of pork, caramelised onion, roast potato,  
mangetout, carrots, pan gravy (FM: 12)

Cornish hake, crushed potato, peas, lemon dressing (FM: 158)

Medallions of Shropshire beef, creamed watercress, thyme pan juices (FM: 28)

Confit of guineau fowl, apricot rosti potato, marsala sauce

All main courses are accompanied by the appropriate seasonal vegetables and potatoes  
– should you require extra portions please ask your waiter

**Side orders:** Chips £3, Sautéed potatoes £3,

Creamed potato £3, Broccoli hollandaise £3

Tomato & onion salad £3, French beans with red onion £3,

Buttered peas £3, Peppercorn sauce £1.50, Hollandaise sauce £1.50

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Please see our dessert menu for a selection of tempting homemade 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.

# The Oak Room

## Chef's Specials

FM = Food Miles

Crab and courgette cake, free range egg, hollandaise sauce  
(Supplement: £3.50)

Ham hock and fowl terrine, piccalilli (Supplement: £2.50)

King scallops, black pudding, minted pea purée (Supplement: £4.00) (FM: 158)

Oak smoked salmon, lemon, buttered brown bread  
(Supplement: £6.00) (FM: 212)



4 bone rack of lamb, baby turnips, carrot mash,  
aubergine (Supplement: £8)

Chateaubriand for 2 people, bouquetière of vegetables,  
red wine sauce and peppercorn sauce (Supplement: £20) (FM: 40)

Cornish halibut, chorizo, vegetables, lemon oil  
(Supplement: £5) (FM: 158)

Haunch of Warwickshire venison, thyme potato,  
redcurrant pan gravy (Supplement: £7) (FM: 40)

## Vegetarian Menu

Sweet chilli glazed feta cheese with watermelon and honey oil

Roquefort and fig crème brûlée with walnut salad and warm bread

Bruschetta of mushrooms and spinach with tomato garlic sauce

Spicy lentil cake with avocado, guacamole and coriander oil



Tofu stir fry with timbale of rice and plum ginger sauce

Curried bean casserole with poppadum and raita

Roasted asparagus on a portabella mushroom  
with smoked cheese mash and caper berry sauce

Potato gnocchi with sweet potato, spinach, tomato and shards of pecorino

If you have an allergy to a particular food, please speak to a member of staff who will be happy to provide you with information regarding the ingredients contained in our dishes.