

The Oak Room

Fixed Price Menu

FM = Food Miles

Carpaccio of beef, watercress salad, horseradish dressing

Cantaloupe melon, peach sorbet, picked fruits (v)

Coarse game terrine, cider apple chutney

Scottish smoked haddock fish cake, wilted kale, fennel purée

Pappardelle, duck livers, marjoram, mascarpone

Plum tomato & fig galette, crumbled feta (v)

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Chef's roast of the day

Ballotine of Shropshire chicken wrapped in streaky bacon, roasted plums (FM: 28)

Local rib eye steak, dried cured meat, poached egg,

tomato hollandaise, hand cut chips (FM: 28)

North sea caught fish, white wine velouté, creamed potato

Norfolk roast duck, fried crushed potato, honey carrots, roasted fig (FM: 59)

Whole coastal lemon sole, capers,

lemon, prawns, Pernod butter (FM: 194)

Shropshire chicken cooked in its own juices

scented with orange and fennel (healthy option) (FM: 28)

Open vegetable omelette, Chef's salad, new potatoes (v)

Side orders: Creamed potato £3, Rough cut chips £3, Mixed salad £3,

Beetroot & pepper salad £3, Tomato & onion salad £3, Sautéed potatoes with onion £3,

Roast potatoes in duck fat £3, Honey root vegetables £3, Mixed greens £3

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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: £27.95, Saturday: £29

Please note that each dish is freshly cooked to order therefore may take some time to prepare.
Thank you for your patience.

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

Confit of rabbit, wild mushroom risotto (Supplement: £5)

Scottish oak smoked salmon, pumpernickel bread,
herb butter (Supplement: £5)

Fillet of Cornish mackerel, baby apples, citrus infusion (FM: 220) (Supplement: £5)

Cornish king scallops, belly pork, star anise, crackling (FM: 174) (Supplement: £5)



Fillet of free range local pork dipped in coffee, pear tarte tatin,
vanilla & celeriac purée (FM: 14) (Supplement: £8)

Shropshire fillet steak, watercress, tomato, hand cut chips (FM: 23) (Supplement: £9)

Trio of local lamb, carrot purée, fondant potato, aubergine (FM: 45) (Supplement: £9)

Scottish line caught monkfish, purple basil leaves,
warm tomato salad, rocket pesto (FM: 220) (Supplement: £7)

Vegetarian Menu

Cantaloupe melon, peach sorbet, fruit purée

Blackened plum tomato, feta, sweet chilli glaze

Quail egg tartlet glazed with cheese sauce, dressed leaves



Cashew nut & vegetable risotto, sweetened potato crisps, coriander oil

Aubergine, tomato, sage, red pepper sauce

Tofu & chick pea stir fry, turmeric potatoes

Please note that each dish is freshly cooked to order therefore may take some time to prepare.

Thank you for your patience.

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.