

CELEBRATING 65 YEARS

As we celebrate our 65th year of family ownership, look out for the 65 logo to spot our special throwback dishes.



LEAVES

All salad dishes 15

Crisp tortilla Caesar salad
gem lettuce, streaky bacon, anchovies, croutons, free range boiled egg, Caesar dressing, Parmesan shavings

Apricot & cherry salad
goat's cheese, pistachio & tahini dressing

Add hot honey halloumi 4
Chicken breast or poached salmon 6.5

CHILDREN'S

Suitable for Children under the age of 12.

STARTERS

Any starter 6

Tomato soup bread roll
Chicken dippers BBQ sauce
Vegetable sticks hummus

MAINS

Any main 10

Beef burger chunky chips
Margherita pizza
Penne pasta creamy tomato sauce

Mini fish & chunky chips battered haddock fingers garden peas
Bangers & mash pork sausage or vegetarian sausage creamy mashed potato, gravy

DESSERTS

Any dessert 6

Chocolate brownie vanilla ice cream
Fresh fruit salad
Waffles & fresh fruit maple syrup
Selection of ice creams

NIBBLES

Olives V 4.5
Focaccia V 4.5
Focaccia & olives V 8

The Oak Room
BRASSERIE

SMALL PLATES

Jerk chicken lollipop rice & peas croquette, mango & jalapeño salad 10	Spiced lentil & thyme pâté beetroot falafel crumb, toasted rosemary focaccia, rocket leaves 9.5	Cauliflower popcorn hot honey & mustard mayo 9.5	Chicken tikka shashlik flatbread, mint yoghurt, coriander oil, kachumber salad 11.5
Beef nachos BBQ brisket, jalapeño, sour cream, chives 11	Smoked salmon toasted blini, keta caviar dressing 10.5	King prawn cocktail lettuce, Marie Rose sauce 11.5	
Roasted tomato & red pepper soup bread roll & butter 9	Game & smoked bacon terrine sloe gin gel, brioche toast 9.5	Sticky BBQ chicken wings fresh spring onion garnish 9.5	

CLASSICS

Duck breast duck leg croquette, heritage carrot, plum jus 27	Chicken Kiev inside out chicken breast, garlic & Parmesan butter, dressed mixed greens, skin on fries 25	Roast breast of turkey pig in blanket sausage roll, leek & cranberry stuffing, roast root vegetables & potatoes, Brussels sprouts, pan gravy 19.5	Fillet of beef garlic & thyme mash, red wine jus, roast root vegetables 34
Fillet of cod rosti potatoes, samphire & baby vegetables, gremolata sauce 26.5	Hot honey & soy glazed salmon flatbread, ricotta, tenderstem broccoli, pickled radish 26	Beef bourguignon pie creamed leek, potato, shallot, red wine jus, roasted carrot & parsnips 20	
8oz sirloin steak traditional garnish, skin on fries, onion rings, peppercorn sauce 34	Gourmet Wagyu beef burger toasted brioche bun, bacon jam, Monterey Jack cheese, gherkin, beef tomato, skin on fries 20	Battered chicken breast burger toasted brioche bun, sriracha mayo, blue cheese, skin on fries 19.5	

VEGETARIAN

All vegetarian dishes 19

Stuffed butternut squash peppers & basil seed crumble, tomato ragù	Chickpea & beetroot burger brioche bun, chipotle mayo, avocado, spiced potato wedges	Lime & coconut curry sweet potato, spinach, butternut squash, basmati rice, fried okra
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Add chicken breast or poached salmon 6.5

SIDES

Dirty fries, jalapeños, bacon, cheese, spring onion 8
Sweet potato fries 5.5
Skin on fries 5.5
Slaw, fennel, cabbage, carrot, red onion 4.5
Asparagus & tenderstem 5
Panko onion rings 5.5

DESSERTS

All desserts are 9.5 each

White chocolate & pistachio log mixed berry compote, dark chocolate laces	Coffee & chestnut cheesecake Kahlua sauce
Clementine & prosecco torte dark chocolate laces & cherry compote	Warm dark chocolate fondant white chocolate sauce
Peach melba poached peach, vanilla ice cream, raspberry coulis	Orange brioche & butter pudding chocolate custard
	Sticky toffee pudding caramel sauce, salted caramel ice cream
Fresh fruit platter mint syrup	Lemon & clementine cheesecake blackberries & coconut syrup

CHEESE

Served with Peter's Yard sourdough biscuits, grapes & chutney
selection of cheeses 14 | one cheese 8.95

Fowler's Sage Derby
features a mellow sage flavour and a sweet, strong taste

Wookey Hole
matured 200 feet underground in the Wookey Hole Caves,
where the unique conditions infuse this cheese with earthy,
nutty flavours

Smokey Duke Cornish Brie
a mellow and smooth creamy brie gently smoked over oak
wood

Sparkenhoe Red Leicester
an initial sweet acidic, yet smooth taste moves into a
wholesome nutty flavour, developing into a savoury and
milky taste

Colston Bassett
blue cheese with a creamy colour and blue veins
throughout, smooth texture and mellow flavour without the
typical acidic taste of other Stiltons

SCAN ME



Scan for allergy
& nutritional
information

Please always inform your server
of any allergies or intolerances
before placing your order. Not all
ingredients are listed on the menu
and we cannot guarantee the
total absence of allergens.