



THE OAK ROOM



AA Rosette Award for Culinary Excellence

Starters

PEA SOUP Crispy quail egg GF	£6.00	BROCCOLI BEIGNETS Blue cheese dip V	£6.00
VEGETABLE SAMOSA Mint crème fraîche V	£6.00	SLOW COOKED LAMB CROSTINI * Pickled vegetables	£7.00
POTTED MACKEREL Apple purée, toast GF	£6.00	POMEGRANATE CURED TROUT Fennel GF	£7.00
HAM HOCK TERRINE * GF	£6.50	CRAB SALAD Mango, tapioca crisp GF	£7.00
BEEF BAVETTE * Sour dough, shallot purée	£6.50		

Mains

CONFIT DUCK SUET PUDDING * Sour red cabbage, mash	£17.00	COD WITH BOUILLABAISSE Bread and harrisa aioli	£20.00
HAKE Vegetable cassoulet GF	£18.00	PANCETTA WRAPPED PORK FILLET * Black pudding, garlic mash GF	£18.50
CAJUN SALMON Couscous, tomato salsa	£17.00	RED PEPPER AND COURGETTE LINGUINE Feta cheese V	£14.00
CORN FED CHICKEN SUPREME * Peas, sweetcorn, polenta chips GF	£17.00	CAULIFLOWER AND VEGETABLE BIRYANI Lemon rice V GF	£15.00
ROASTED TOMATO, GARLIC AND CHILLI RIGATONI V	£14.00		
STAFFORDSHIRE 3 BONE RACK OF LAMB * Dauphinoise potatoes GF	£25.00		

Grills

Our Staffordshire Beef from Yieldfields Farm has been dry aged for a minimum of 28 days using traditional methods by the experienced butchers at Midland Foods.

COTE DE BOEUF FOR 2 * GF	£49.00	8OZ FILLET STEAK * GF	£25.00
COTE DE BOEUF SINGLE * GF	£28.00	8OZ SIRLOIN STEAK * GF	£22.00
ORCHARD FED PORK TOMAHAWK	£18.00		

Our steaks are served with roasted tomato, watercress and homemade chips or mash
Sauces £2 each: peppercorn, red wine jus, garlic butter, béarnaise

Sides ALL £3.95 EACH

Home-made chips *	Beer battered onion rings *	Cauliflower fritters *
Thyme roasted carrots *	Garlic mash *	House salad *

Desserts

CUSTARD TART v	£6.50	BAKED CHOCOLATE AND ORANGE CHEESECAKE v	£6.50
Berry compote			
APPLE TARTE TATIN v	£6.50	TIRAMISU v	£6.50
CARDAMOM AND PISTACHIO RICE PUDDING v GF	£6.50	CHEESE	£9.50
CINNAMON CHURROS v	£6.50	Choose 5 cheeses from our locally sourced cheese menu with chutney and biscuits	
Icing dip			

After Dinner

DESSERT WINE	50ml glass	Bottle
Concha Y Toro Late Harvest Sauvignon Blanc, Chile	£3.00	£16.50
Sauternes Les Garonnelles, France		£21.50

PORT	glass	LIQUEUR COFFEE	
Cockburn's Fine Ruby Port	£3.70	Whisky	£5.45
LIQUEURS	glass	Baileys	£5.75
Grand Marnier	£4.30	Grand Marnier	£5.75
Amaretto	£4.10	Brandy	£5.55
Baileys	50ml £4.30	Tia Maria	£5.75
Cointreau	£4.30	Amaretto	£5.75
Drambuie	£4.30	COFFEES / TEAS	
Tia Maria	50ml £4.30	Tea, Coffee, or Espresso	£3.75
Pernod	£3.70	includes petit fours	
Archers	£3.70	Latte or Cappuccino	£4.25
		includes petit fours	

Please note that all of the above coffees are also available as decaffeinated.

v Suitable for vegetarians GF Gluten free For vegan options please ask to see our Vegan Menu.

For more information regarding allergens please ask a member of the team.

Wherever we can we use local produce. * Indicates that the produce comes from within a 40 mile radius of Moor Hall.

All our meat is Red Tractor Assured which means its production meets animal welfare standards and is fully traceable back to independently inspected farms in the UK.

Guests on a dinner inclusive rate have an allocation of £30 for food.