

The Oak Room

BRASSERIE

SMALL PLATES

Burrata
heritage tomato,
herb salsa, chilli oil,
garlic croutons
V 9.5

Smoked ham hock
pineapple salsa, cheese
croquette, pea shoots
9.5

Cauliflower wings
beetroot falafel
crumb,
carrot chutney
NGCI VE 9.5

Beef taco,
pulled spiced beef, pico
de gallo, chimichurri
11.5

Chicken tikka shashlik,
flat bread,
mint yogurt,
coriander oil, kachumber
salad
11.5

**Cottage pie bon-
bons**
matson sauce, pea
shoots
9

Sticky BBQ chicken
wings
fresh spring onion, garnish
9.5

Asparagus & pear tart
tomato chutney
V 9

Seared scallops
king prawn, shellfish
bisque
16.5

Cream of
asparagus & leek
soup
truffle oil, crispy leek
V 9

Prawn cocktail
lettuce, Marie Rose sauce
11.5

CLASSICS

Rump of lamb
ras el hanout, chorizo
& chickpea
casserole, mint
yoghurt
27

Chicken schnitzel
duck egg, gherkin &
parsley potatoes
25

Cornfed chicken
breast
dauphinoise
potatoes, seasonal
greens, crispy kale
19.5

Salmon fillet Nori
artichoke & olive pine nut
pesto, mediterranean
vegetables
26

Beef fillet
mushroom, chicken liver
pate, leek & asparagus,
red wine jus
34

Chicken, ham hock
& leek pie
cheddar & chive
mash, caraway
carrots & peas
20

Fillet cod
crushed new potatoes,
herb beurre blanc, Keta
Caviar buttered spinach
26.5

Sole fillet
prawn mousse, Anna
potatoes, tenderstem
broccoli
27.5

King prawn &
monkfish panang
curry
basmati rice and naan
bread
24.5

GRILLS

Add green peppercorn, chasseur, red wine, bearnaise 4

8oz sirloin steak,
traditional garnish, fries,
onion rings
32

10oz ribeye steak,
traditional garnish, fries,
onion rings
34

Battered chicken
breast burger
toasted brioche bun,
sriracha mayonaise, blue
cheese, fries
19.5

Gourmet Wagyu beef
burger,
toasted brioche bun, bacon
jam, gherkin,
Monterey Jack cheese, beef
tomato, fries
20

VEGETARIAN

All vegetarian dishes 19

Aubergine schnitzel
tomato ragu,
rocket, sundried
tomato & basil
tapenade
V

Roasted butternut
squash fondant
leek & seed crumble, root
vegetables, tomato &
basil sauce
VE

Chickpea & beetroot
burger,
brioche bun,
chipotle mayo, avocado,
spicy potato wedges
VE

Roasted chestnut
mushroom arancini
black garlic mayonnaise,
parsley oil, celeriac
puree
V

CHEESE

Served with Peter's Yard sour biscuit, grapes, chutney. Selection of cheeses 14 one cheese 8.95

Fowler's Sage Derby
Features a mellow sage flavour
and a sweet,
strong taste V P

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

Smokey Duke Cornish Brie
A mellow and smooth
creamy brie gently smoked
over oak wood V P

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

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. V P

LEAVES

Add grilled halloumi V 4
Chicken breast or poached salmon 6.5 to any salad
All salad dishes 15

Spiced quinoa salad
butternut squash, cauliflower,
pomegranate dressing VE

Crisp tortilla Caesar salad,
gem lettuce, quail egg, crispy
pancetta, anchovies, croutons,
Caesar dressing, parmesan
crisps

House salad
plum tomato, olive, red onion, chopped
radicchio, rocket, ciabatta VE

DESSERTS

Banana split
caramelised banana,
strawberry & vanilla ice
cream, Chantilly cream,
baked almonds
10

Fresh fruit platter,
mint syrup
VE 8

Oreo cheesecake
Nutella crème anglaise,
strawberry cream
V 9.5

Sticky toffee pudding,
caramel sauce, salted
caramel ice cream
V 9

White chocolate mousse
rosewater jelly, milk
chocolate sauce
V 10.5

Dark chocolate tart,
raspberry sorbet
VE 9.5

Peach melba
poached peach, vanilla ice
cream, raspberry coulis
V 9.5

Chocolate macaron
orange jelly, white
chocolate crumb
V 9.5