

OAK ROOM NGCI MENU

Small Plates

Cauliflower wings, beetroot falafel crumb, carrot chutney **VE 9.5**

Seared scallops, king prawn, shellfish bisque **16.5**

Sticky BBQ chicken wings, fresh spring onion, garnish **9.5**

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

Mains

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

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

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

Fillet cod, crushed new potatoes, Keta Caviar buttered spinach **26.5**

Sole fillet, prawn mousse, Anna potatoes, tenderstem broccoli **27.5**

Roasted butternut squash fondant, leek & seed crumble, root vegetables,
tomato & basil sauce **VE 19**

Sides

Dirty fries, jalapeños, bacon, cheese, spring onion **8**

Sweet potato fries **V 5.5**

Skin on fries **V 5.5**

Slaw, fennel, cabbage, carrot, red onion **V 4.5**

Asparagus & tenderstem **V 5**

Desserts

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

Chocolate macaron, orange jelly, white chocolate crumb **V 9.5**

Fresh fruit platter, mint syrup **VE 8**

Dark chocolate tart, raspberry sorbet **VE 9.5**

SCAN ME



Non-Gluten-Containing-Ingredients Menu

The dishes on this menu are made with ingredients which do not intentionally contain gluten. However, we handle gluten containing ingredients in our kitchens so we cannot guarantee our dishes are 100% gluten-free.

Please ensure you make your server aware when ordering from this menu.

