

The Oak Room

BRASSERIE

SMALL PLATES

Roasted heritage tomato soup,
mature cheddar & chive scone
9

Crab, carrot & coriander cake,
wholegrain mustard, pickled carrot
9

Corned beef hash,
pickled beetroot, Matson sauce
9

Beef taco,
pulled spiced beef, pico de gallo, chimichurri
10

Chicken tikka shashlik,
flat bread, mint yogurt, coriander oil, kachumber salad
10

Pan fried scallops & king prawns,
brandy mustard, parsley cream sauce
15

Pork & leek Scotch egg,
chorizo, chickpea cassoulet
10

Sticky BBQ chicken wings,
fresh spring onion garnish
9

King prawn cocktail,
Bloody Mary gel, pickled cucumber
10

Tipsy melon,
watermelon, honeydew, Pimm's mint syrup
VE 9

Patatas bravas,
red & green mojo sauces
VE 9

CLASSICS

Chicken & ham hock pie,
creamed potatoes, asparagus, tenderstem, crispy onions
19

Cod filet,
wilted spinach, Mornay sauce, crushed new potato cake, Tenderstem broccoli
19

Thai green curry poke bowl,
chicken or king prawn, vegetables, boiled rice
18

Duck breast,
dauphinoise potato, plum chutney, carrots, red wine jus
27

Pork belly,
caraway & savoy cabbage, apple gel, bacon & leek mash
25

Salmon fillet,
cucumber spaghetti, asparagus, roasted cherry tomato, chive beurre blanc
22

Chicken breast,
oyster mushrooms, heritage carrots, potatoes Anna, red wine jus
19

Seabass fillet,
saffron cocotte potatoes, roasted vegetables, sundried tomato pesto
26

Moroccan spiced lamb rump,
garlic & tomato cous cous, okra
27

GRILLS

Add green peppercorn, chasseur, red wine, bearnaise 4

8oz sirloin steak,
traditional garnish, fries, onion rings
31

10oz ribeye steak,
traditional garnish, fries, onion rings
33

8oz fillet steak,
traditional garnish, fries, onion rings
37

Gourmet Wagyu beef burger,
toasted brioche bun, bacon jam, gherkin, Monterey Jack cheese, beef tomato, fries
19

VEGETARIAN

Pearl barley risotto,
butternut squash, sage, vegan parmesan, rocket, endive leaves
VE 19

Sweet potato hash,
onions, spinach, avocado, beetroot ketchup
VE 18

Chickpea & beetroot burger,
brioche bun, chipotle mayo, avocado, spicy potato wedges
V 18

Orzo pasta,
sundried tomato, olives, grilled courgette, feta cheese
V 18

Vegetable Thai green curry poke bowl,
boiled rice
VE 17

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

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

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

Sparkenhoe Blue
Creamy with a degree of chewiness. The flavour is meaty and savoury. V P

LEAVES

Add grilled halloumi V 4
Chicken breast or poached salmon 5 to any salad

Lemon & oregano mixed Greek salad,
vegan feta cheese
VE Small 9 Large 14

Crisp tortilla Caesar salad,
gem lettuce, quail egg, crispy pancetta, anchovies, croutons, Caesar dressing, parmesan crisps
Small 9 Large 14

Glazed pear & walnut salad,
gorgonzola
V Small 9 Large 14

DESSERTS

Strawberry choux bun,
vanilla cream, chocolate sauce
V 9

Fresh fruit platter,
mint syrup
VE 8

Piña colada panna cotta,
roasted pineapple
V 9

Honey spiced cake,
poached pear, caramel ice cream
V 9

Chocolate & pistachio marquise
feuilletine, raspberry coulis
V 9

Dark chocolate tart,
raspberry sorbet
VE 9

Warm apple tarte tatin
honeycomb calvados
V 9

Chocolate truffle torte,
apricot salsa
V 9