

The Oak Room

BRASSERIE

SMALL PLATES

Leek & potato broth,
thyme infused
macaroni cheese
V 9

Ham & Manchego croquette,
apricot salsa, charred
endive leaves
10

Cauliflower wings,
wild mushroom,
caper gremolata
VE 9

Beef taco,
pulled spiced beef, pico
de gallo, chimichurri
11

Chicken tikka shashlik,
flat bread,
mint yogurt,
coriander oil, kachumber
salad
11

Seared scallops,
king prawn, shellfish
bisque
16

Beetroot arancini,
pickled walnut, micro
sorrel leaves
V 10

Sticky BBQ chicken wings,
fresh spring onion garnish
9

Prawn cocktail,
lettuce, Marie Rose
sauce
11

Welsh rarebit tart,
tomato fondue,
mixed leaves
V 10

Severn & Wye smoked salmon,
horseradish cream,
pickled cucumber
ribbons, blini
12

Patatas bravas,
red & green mojo sauces
VE 8

Ham hock, leek & coarse grain mustard pie,
cheddar mashed potato, mixed greens
19.5

Roast salmon fillet,
cockle, mussels,
saffron, butter
potato, samphire
chorizo crumb
24

Chicken & panang curry,
jasmine rice, tear
drop naan
18.5

Barbary duck breast,
Savoyard potatoes, red
cabbage, rich game jus
28

Crispy pork belly,
colcannon potatoes,
Madeira cream, buttered
tenderstem, asparagus
26

Braised blade beef,
wild mushroom
ragout, charred
shallot, baby
tomatoes,
tarragon jus
24

Chicken breast,
oyster mushrooms,
heritage carrots,
potatoes Anna,
red wine jus
19.5

Hake fillet,
clam & crab bisque,
lattice pastry, sprouting
broccoli, carrot purée
24

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

CLASSICS

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

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

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
19.5

VEGETARIAN

All vegetarian dishes **19**

Charred cauliflower steak,
olive & caper
gremolata, wild
mushroom, creamed
cabbage
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
V

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

Vegetable panang curry,
jasmine rice, tear
drop naan
VE

CHEESE

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

Colston Bassett,
blue cheese with a creamy
colour and blue veins
throughout, smooth texture
and mellow flavour without
the typical acidic taste of
other Stilton's **V P**

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

LEAVES

Add grilled halloumi **V 4**
Chicken breast or poached salmon **5** to any salad
All salad dishes **14.5**

Pear, walnut, gorgonzola salad,
honey & sesame dressing

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

Spiced quinoa salad,
butternut squash, cauliflower, pomegranate
dressing

Opera cake,
Biscoff crumb,
caramel ice cream
VE 9

Chocolate marquise
pistachio, feuilletine,
raspberry coulis
V 11

Peach melba,
poached peach, vanilla ice
cream, raspberry coulis
V 9

Nutella cheesecake,
milk chocolate sauce,
brownie crumb
VE 9

Strawberry macaron,
Pimms cream, chocolate
laces, mint syrup
V 9

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

Dark chocolate tart,
raspberry sorbet
VE 9

Fresh fruit platter,
mint syrup
VE 8