appetisers

Crispy buttermilk chicken goujons 9.50
roasted sweetcorn ribs, crispy spring onions, miso & lime dressing (NGI*)

Crispy halloumi fries 7.25
served with fresh tzatziki (V, NGI*)

Garlic & lemon marinated olives (VG, NGI) 5.50

starters

Homemade seasonal soup of the day 8.50
warm artisan bread & salted whipped butter (V*, VG*, NGI*)

Shredded duck & hoisin oatcake 9
plum & ginger relish and Asian slaw

Seasonal mushroom fricassee 9
smoked garlic purée, truffle emulsion, crispy shallots, fragrant herb oil (V, VG*, NGI*)

Chilli crab, avocado & pickled apple 9
white crab, silky avocado purée, pickled apple, cucumber ribbons, chilli & lime gel, crispy capers, dill oil (NGI)

Buffalo mozzarella & baby plum tomato salad 9
honey & balsamic dressing, parmesan & hazelnut crumb (V, NGI*)

Rich chicken liver parfait with pear & hazelnut 8.50
silky chicken liver parfait, roasted pear, hazelnut praline, pickled pear, thyme jus & brioche toast (NGI*)

sides

Triple cooked chips (VG, NGI) 5.50

Sweet potato fries (VG, NGI) 6

Beer-battered onion rings 5.50
with garlic mayonnaise (V, VG*, NGI*)

Cauliflower cheese (V, VG*, NGI) 7

Tenderstem broccoli 6.50
with chilli & garlic (V, VG*, NGI)

Mini Caesar salad 4
crisp romaine cos lettuce, parmesan cheese, pancetta lardons, lemon & black pepper croutons, Caesar dressing (V*, NGI*)

Homemade flatbread 4
with garlic butter (V, VG*)

Smoky BBQ loaded fries 9
smoked cheddar, crispy bacon, caramelised onion, BBQ pulled pork, garlic mayonnaise (NGI)

Loaded Mediterranean fries 8
roasted red peppers, crispy onions, tomato & herb relish, garlic aioli (V, VG*, NGI)

Breakfast AT THE OAK HOUSE

Start your day the right way with a delicious freshly cooked breakfast at the Oak House.

From a classic full English to fluffy pancake stacks, there's something for every kind of morning person!

Served every day 8.30am-10.30am

main COURSES

Traditional beer-battered fish & chips 19
light, crispy beer battered fish, minted pea purée triple cooked chips, homemade tartare sauce (NGI*)

Maple & cider slow-roasted pork belly 19
garlic creamed potatoes, black pudding bonbons, charred Tenderstem broccoli, apple cider gravy (NGI*)

Pan-seared lemon sole 19
crushed new potatoes, wilted spinach & samphire, brown lemon & caper butter (NGI)

Confit Gressingham duck leg 22
duck fat fondant potato, braised red cabbage, roasted parsnip & vanilla purée, blackberry & red wine jus (NGI)

Lamb, rosemary & red wine pie 20
rich gravy, mashed potatoes, seasonal vegetables

Mushroom & truffle tagliatelle 16
mushrooms sautéed in truffle oil, black garlic cream, spinach & roasted chestnuts (V, VG*, NGI*)
add garlic & herb chicken 5

Slow-braised beef short rib 26
potato mille-feuille, roasted celeriac purée, glazed carrots, rich beef gravy (NGI)

burgers STEAKS & SALADS

loaded burgers

Oak House beef burger 19
Emmental cheese, peppercorn mayonnaise, house slaw, triple cooked chips (NGI*)

Maple & BBQ chicken burger 19
maple-BBQ-glazed grilled chicken, caramelised onion, crisp lettuce, chipotle mayonnaise, triple cooked chips (NGI*)

Moving Mountains burger 18
smoked tomato & red pepper relish, crisp lettuce, garlic mayonnaise, triple cooked chips (VG)

customise your burger

+ bacon (NGI)	1.50
+ jalapeños (VG, NGI)	1
+ beer-battered onion rings (V, NGI*)	1.50
+ fried hen's egg (V)	2.50
+ fried halloumi (V, NGI*)	3
+ crispy hash brown (VG, NGI)	1

from the grill

Our steaks are all 28-day aged Staffordshire beef and are served with triple cooked chips, grilled plum tomato and smoked mushroom duxelle (NGI)

8oz chargrilled sirloin steak 30
8oz chargrilled ribeye steak 29

+ peppercorn sauce (V, NGI)	4
+ blue cheese sauce (V, NGI)	4
+ garlic butter (V, VG*, NGI)	4
+ chimichurri dressing (VG, NGI)	4

from the garden

Mediterranean nourish bowl 18.50
fragrant quinoa, roasted chickpeas, cucumber, cherry tomatoes, whipped feta, lemon-tahini dressing (V, VG*, NGI)

Caesar salad 16
crisp romaine cos lettuce, parmesan cheese, pancetta lardons, lemon & black pepper croutons, Caesar dressing (V*, NGI*)
add harissa & honey chicken (NGI) 5
add lemon & garlic halloumi (V, NGI) 5

tempting DESSERTS

Ginger syrup sponge 8.50
sticky ginger sponge with marmalade whipped cream, vanilla custard (V)

Orange & tonka bean crème brûlée 8.50
buttery shortbread & fresh fruit (V)

Coffee & walnut cheesecake 8.50
caramelised walnuts & chocolate ice cream (V)

Ice cream or sorbet
fresh berries & berry coulis (VG*, NGI*)
2 scoops 5.50
3 scoops 8.50

Dark chocolate & salted caramel délice 8.50
hazelnut praline, chocolate crémeux, salted caramel, chocolate drops, vanilla Chantilly cream (V)

Strawberry & basil mousse 8.50
almond sponge base, lemon sorbet, strawberry coulis and micro basil (VG)

Roasted plum trifle 8.50
layers of ginger sponge, roasted plums, mirabelle jelly, rum custard, dark chocolate flakes (V)

V - vegetarian VG - vegan V* - dish can be adapted to be vegetarian
VG* - dish can be adapted to be vegan NGI - non gluten containing ingredients NGI* - dish can be adapted to use NGI ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be in any item. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances, scan the QR code or view our full allergens policy at www.moddershalloaks.com/allergen-information/

dinner

dinner