lunch

starters

Homemade seasonal soup of the day 6
warm artisan bread & salted whipped butter (V*, VG*, NGI*)

Crispy buttermilk chicken goujons 6.50
roast sweetcorn ribs, crispy spring onions, miso & lime dressing (NGI*)

Seasonal mushroom fricassee 6.50
smoked garlic purée, truffle emulsion, crispy shallots, fragrant herb oil (V, VG*, NGI*)

Chilli crab, avocado & pickled apple 6.50
white crab, silky avocado purée, pickled apple, cucumber ribbons, chilli & lime gel, crispy capers, dill oil (NGI)

Buffalo mozzarella & baby plum tomato salad 7.50
honey & balsamic dressing, parmesan & hazelnut crumb (V, NGI*)

Rich chicken liver parfait with pear & hazelnut 6
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 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)

sunday LUNCH

Join us on Sunday for a classic Sunday roast and discover our unique roast dinner tapas!

Quality time, great food, excellent company and nowhere to rush off to.
That's what Sundays are made for.

From just £17

main COURSES

Traditional beer-battered fish & chips 15
light, crispy beer battered fish, minted pea purée triple-cooked chips, homemade tartare sauce (NGI*)

Maple & cider slow-roasted pork belly 15
garlic creamed potatoes, black pudding bonbons, charred Tenderstem broccoli, apple cider gravy (NGI*)

Pan-seared lemon sole 16
crushed new potatoes, wilted spinach & samphire, brown lemon & caper butter (NGI)

Lamb, rosemary & red wine pie 15
rich gravy, mashed potatoes, seasonal vegetables

Mushroom & truffle tagliatelle 12
mushrooms sautéed in truffle oil, black garlic cream, spinach & roasted chestnuts (V, VG*, NGI*)
add garlic & herb chicken 4

Oak House beef burger 15
Emmental cheese, peppercorn mayonnaise, house slaw, triple cooked chips (NGI*)

Moving Mountains burger 15
smoked tomato & red pepper relish, crisp lettuce, garlic mayonnaise, triple cooked chips (VG)

sandwiches AND SALADS

loaded sourdough roll

Roasted coronation chicken 15
mild curry mayonnaise, spiced mango chutney, house salad & triple cooked chips (NGI*)

Grilled steak 18
caramelised onion marmalade, house salad, cheese fondue, triple cooked chips (NGI*)

Grilled halloumi 17
basil & red pepper pesto, house salad, triple cooked chips (V, NGI*)

Upgrade your triple cooked chips to loaded fries
+ Smoky BBQ loaded fries (NGI) 3.50
+ Loaded Mediterranean fries (V, NGI) 2.50

from the garden

Caesar salad 11.50
crisp romaine cos lettuce, parmesan cheese, pancetta lardons, lemon & black pepper croutons, Caesar dressing (V*, NGI*)

Crisp jerusalem artichoke and charred Tenderstem salad 11.50
jerusalem artichoke, crisp apple, baby spinach, pickled fennel, toasted hazelnuts, apple cider dressing (VG, NGI)

Roasted squash & goat's cheese salad 11.50
roasted butternut squash, cos lettuce, beetroot, caramelised pear, whipped goat's cheese, toasted pine nut & sage dressing (V, NGI)

customise your salad

+ lemon & garlic chicken (NGI) 4
+ grilled halloumi (V, NGI*) 4

tempting DESSERTS

Ginger syrup sponge 7.50
sticky ginger sponge with marmalade whipped cream, vanilla custard (V)

Orange & tonka bean crème brûlée 7.50
buttery shortbread & fresh fruit (V)

Coffee & walnut cheesecake 7.50
caramelised walnuts & chocolate ice cream (V)

Ice cream or sorbet
fresh berries & berry coulis (VG*, NGI*)
2 scoops 5
3 scoops 7.50

Dark chocolate & salted caramel délice 7.50
hazelnut praline, chocolate crémeux, salted caramel, chocolate drops, vanilla Chantilly cream (V)

Strawberry & basil mousse 7.50
almond sponge base, lemon sorbet, strawberry coulis and micro basil (VG)

Roasted plum trifle 7.50
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/