



light BITES

Warm rustic breads with olive oil & balsamic (V, VG*, NGI*) for one 7 for two 12	
Garlic & lemon marinated olives (VG, NGI)	6
Crispy halloumi fries with sriracha mayonnaise (V, NGI*)	6.50
Crispy nachos loaded with roasted tomato ragu, creamy guacamole and melted mozzarella (V, NGI)	10
with maple roasted bacon (NGI)	11.50
with shredded Cajun chicken (NGI)	12.50

starters

Homemade seasonal soup of the day warm artisan bread & whipped butter (V, VG*, NGI*)	7.50
Staffordshire oatcake filled with shredded hoisin duck cucumber & spring onion, hoisin sauce, balsamic figs	10
Creamy garlic mushrooms toasted brioche bread & garnished with fresh parsley (V, VG*, NGI*)	8
Crispy breaded katsu chicken tenders toasted sesame seeds, lightly pickled baby radish, lime wedge (NGI*)	9
Garlic & chilli king prawns sautéed in fresh garlic & chilli, with artisan sourdough (NGI*)	12
Lightly poached rosemary pear blue cheese mousse, candied walnuts, honey balsamic glaze (V, NGI)	8
Thai tofu & vegetable spring roll filled with rice noodles, sautéed vegetables & Thai marinated tofu, served with crisp salad, Thai basil & lime dressing (VG)	8

salads AND STEAKS

from the garden

Cajun grilled chicken salad crisp shredded romaine cos lettuce, baby spinach, cucumber, cherry tomatoes, fresh avocado slices, Cajun grilled chicken, honey & Dijon mustard dressing (NGI)	17
Honey & lemon feta salad crisp shredded romaine cos lettuce, baby spinach, chickpeas, roasted red peppers, olives, sliced red onion, honey & black pepper dressing (V, NGI)	15
Vitality salad fragrant quinoa, watermelon, baby radish, citrus segments, avocado cream, toasted pumpkin seeds (VG, NGI)	14

from the grill

Our steaks are all 28 day aged Staffordshire beef and are served with triple cooked chips, grilled plum tomato, garlic mushrooms and sautéed asparagus spears (NGI)

8oz Fillet	38
8oz Sirloin	28
8oz Rib eye	32

main COURSES



Traditional beer battered fish & chips triple cooked chips, homemade tartare sauce, minted pea purée (NGI*)	19
Penne alla vodka penne pasta with roast tomato & vodka sauce, baby spinach, sundried tomatoes, with fresh Parmigiano cheese (V*, VG*, NGI*) <i>add</i> crispy pancetta 2	15.50
Creole seasoned pork loin steak brown rice with bacon & fresh spinach, roast cherry tomatoes, smoked sweetcorn purée with a creole tomato sauce (NGI)	18
Soy & ginger salmon fillet sautéed bok choy, caramelised shallots, crispy enoki mushrooms, sesame-scallion dressing (NGI)	20
Chilli & lemongrass marinated chicken fillet warm pickled watermelon & vegetable stir fry, garnished with black onion seeds (NGI)	18
Tender miso glazed lamb rump chilli & honey quinoa, charred Tenderstem broccoli, black garlic jus (NGI)	22
Pan seared seabass braised fennel, fragrant pearl cous cous, orange beurre blanc (NGI)	20
Smoky black bean & charred cauliflower terrine sweetened rainbow carrots, blistered cherry tomatoes, quinoa pilaf, roasted red pepper & almond romesco sauce (VG, NGI)	17

loaded BURGERS

BBQ rubbed Staffordshire beef burger topped with a signature peppered cheese fondue, mango & pineapple chutney, homemade slaw, house salad, triple cooked chips (NGI*)	19
Panko crumbed crispy chicken burger topped with a signature peppered cheese fondue, homemade slaw, house salad, triple cooked chips (NGI*)	19
Spiced chickpea burger vegan cheddar, mango & pineapple chutney, house salad, triple cooked chips (VG)	17
<i>customise your burger</i> add bacon (NGI)	1
add beer battered onion rings (V, NGI*)	3
add candied jalapeños (VG, NGI)	2.50
add grilled halloumi (V, NGI)	4
upgrade your triple cooked chips to loaded fries tomato ragu & mozzarella cheese (V, VG*, NGI)	2.50
maple bacon & cheese (NGI)	3.50
shredded Cajun chicken, cheese & sriracha drizzle (NGI)	4

sides AND SAUCES

Triple cooked chips (VG, NGI)	5
Sweet potato fries (VG, NGI)	6
Sautéed buttery Tenderstem broccoli (VG, NGI)	6
Beer battered onion rings (V, NGI*)	4.50
Garlic toasted ciabatta (V, VG*)	5
Cauliflower cheese (V, VG*, NGI)	6.50
Oak House loaded fries. Choose one of the following toppings...	
tomato ragu & mozzarella cheese (V, VG*, NGI)	7.50
maple roasted bacon & cheese (NGI)	8.50
shredded Cajun chicken, cheese, sriracha drizzle (NGI)	9
Diane sauce (V, NGI)	4
Peppercorn sauce (V, NGI)	4
Blue cheese sauce (V, NGI)	4