

Appetizers

Selection of homemade breads
with olive oil and balsamic (VG) £4

Inside out chicken wings
marinated in hoisin and sesame £6

Oak smoked maple glazed nuts (VG) £4

Spinach and goat's cheese stuffed piquillo peppers
glazed with hazelnut honey (V) £6

Wild herb marinated olives (VG) £4

Staffordshire reared pork belly
glazed with spicy sweet chilli £6

Crispy halloumi fries
with a sweet chilli dipping sauce (V) £6

Starters

Baked scallops
Café de Paris butter, potato purée,
chicken skin granola £9

Honey glazed ham hock
with pea velouté and crispy shallots £8

Paprika fried globe artichokes
served with smoked garlic aioli (VG) £7

Curried sweet potato soup
with caramelised red onion (VG) £5

Spicy chickpea fritter
with a heritage carrot and coriander salad,
drizzled with lemon oil (VG) £6

Red mullet
laverbread risotto, roasted shallots,
tomato and red onion salsa £9

Mains

Braised feather blade of Derbyshire beef
with potato pave, roasted shallots, hen of the woods,
sweet glazed carrots and a red wine sauce £18

Chicken three ways
chicken and leek pie, confit chicken lollipop, ballotine,
pomme purée and a wholegrain mustard sauce £18

8oz beef burger
topped with cheese, crispy bacon, black garlic mayonnaise,
pickled red onions and rucola salad in a toasted brioche bun
served with skin-on fries and homemade ketchup £16

Orchard reared Staffordshire pork
crispy pork belly, pork tenderloin, black pudding,
cauliflower purée, apple fondant and potato & leek rosti £18

Beer battered south coast hake
served with crushed peas, tartare sauce and triple cooked chips £16

Roasted turbot
marinated with chilli, lemongrass, ginger and sesame
served with buttered new potatoes, fine beans and fennel £18

Beetroot, red pepper and quinoa burger
on a toasted vegan brioche bun with baby gem,
tomato and skin-on fries (VG) £14

Sweet potato and chickpea curry
served with basmati rice, a fresh poppadom and mango chutney (VG) £14

Tuscany aubergine
stuffed with red pepper, tofu cream, sesame seeds, chickpea,
rice cracker and burnt onion powder (VG) £16

Salads

Sweet chilli crispy beef salad
crispy strips of beef flank, baby gem, peppers,
croutons and red onion chutney £14

Spiced falafel salad
spiced falafel with baby gem, croutons,
red onion chutney, peppers and tomato (VG) £10

Bang bang halloumi salad
sweet peanut butter and honey coated crispy halloumi
with baby gem, croutons, red onion chutney and peppers (V) £14

Cajun chicken Caesar salad
with baby gem, croutons, anchovies,
pancetta, parmesan and a boiled hen's egg £14

Steaks

All steak dishes are served with
grilled tomato, field mushrooms, beer battered onion rings,
watercress and the choice of skin-on-fries or salad

8oz Derbyshire ribeye steak £25

8oz bavette steak £18

8oz butterflied cajun chicken breast £15

Sides & Sauces

Chimichurri (VG) £3 | Diane sauce £4 | Peppercorn sauce £3

Skin-on fries £4 | Triple cooked chips £4 | Beer battered onion rings £4 | House salad £3 | House vegetables £3

Legend: V - vegetarian, VG - vegan

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 found in any item.

We advise you to speak to a member of staff if you have any food allergies or intolerances.

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.

The
OAK HOUSE
BALCONY BAR & RESTAURANT

Main menu



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