



## Sunday Menu

One course £14 - Two courses £19 - Three courses £24



### Starters



Prawn cocktail  
on a bed of baby gem lettuce  
with wholemeal bread

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

Curried sweet potato soup  
with caramelised red onion (VG)

Honey glazed ham hock  
with pea velouté and crispy shallots

### Mains

Roast topside of beef  
served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roasted chicken breast  
served with stuffing, roast potatoes, seasonal vegetables and gravy

Vegan nut roast  
served with roast potatoes, seasonal vegetables and plant based gravy (VG)

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

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

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

- - - All main courses available in smaller portions for children £7 - - -



### Desserts



Chocolate and hazelnut mille-feuille  
three layers of pastry, crème diplomat,  
chocolate and caramel mousse with a hazelnut crumb (V)

Warm churros  
served with rich chocolate dipping sauce (V)

Spiced parkin  
with butterscotch, banana and vanilla mascarpone cream (V)

Apple tarte tatin  
with homemade parsnip ice cream and parsnip crisps (V)

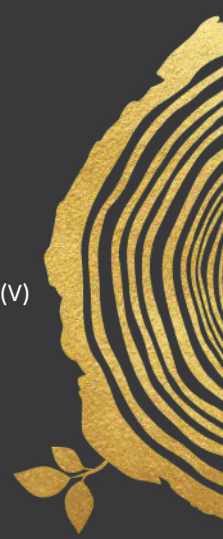
Passion fruit and white chocolate cheesecake  
with fresh orange sorbet,  
Hobnob crumb and orange crisp (VG)

'After Eight'  
chocolate mousse topped with chocolate glaze,  
chocolate soil and mint sorbet (VG)

Legend: V - vegetarian, VG - vegan, GF - gluten free

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

*Sunday menu*



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