

The OAK HOUSE

BALCONY BAR & RESTAURANT

Welcome to The Oak House Restaurant and Balcony Bar.

Choose your preferred Afternoon Tea experience — **Classic** or **Modern**.
To ensure the best experience, we ask that your party selects one menu to enjoy together.

Elevate the occasion with one of our optional upgrades, including a glass of prosecco, Champagne or a handcrafted cocktail, perfectly paired for a little added indulgence.

Champagne upgrade 16

Prosecco upgrade 7.95

Cocktail upgrade 10.50

classic AFTERNOON TEA

A selection of classic sweet and savoury favourites, carefully prepared and beautifully presented.

savoury sandwiches

Staffordshire pulled beef with horseradish mayonnaise
on soft white bread (NGI*)

Pulled gammon hock with English mustard
on soft white bread (NGI*)

Lightly pickled cucumber & cream cheese
on wholemeal bread (V, VG*, NGI*)

Creamy brie & roasted red pepper
on wholemeal bread (V, NGI*)

Staffordshire oatcake
served warm with cheese (V)

sweet treats

Homemade fruit scones
served with clotted cream & homemade jam (V, NGI*)

Lemon meringue tart (V)

Classic Victoria sponge (V)

Triple chocolate brownie (V, VG*, NGI*)

£28 *per person*

modern AFTERNOON TEA

A contemporary twist on tradition, with bold flavours and creative touches.

chef's selection

Fish goujons
on rustic bread with homemade tartare sauce (NGI*)

Crispy arancini
with a peppered cheese fondue dipping pot (V)

Chicken liver parfait
on toasted brioche with apple & red onion chutney (NGI*)

Homemade vegan sausage roll (VG)

Hoisin duck oatcake
Staffordshire oatcake with shredded hoisin duck

sweet treats

Lemon & blueberry scones
served with clotted cream & lemon curd (V, NGI*)

Strawberry & basil mousse
with fresh whipped cream & strawberry coulis (V)

Macaron selection (V, NGI)

Triple chocolate brownie (V, VG*, NGI*)

£30 *per person*

V - vegetarian VG - vegan VG* - can be adapted to contain vegan ingredients

NGI - non gluten containing ingredients NGI* - can be adapted to contain 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 found 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 or view our full allergens policy at www.moddershalloaks.com/allergen-information/