

starters

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| Homemade seasonal soup of the day | 7.50 |
| warm artisan bread & salted whipped butter (V, VG*, NGI*) | |
| Staffordshire oatcake filled with shredded hoisin duck | 9.50 |
| cucumber & spring onion strips, hoisin sauce | |
| Creamy garlic mushrooms | 8 |
| toasted brioche bread & garnished with fresh parsley (V, VG*, NGI*) | |
| Korean BBQ chicken tenders | 8 |
| panko coated chicken tenders, Korean BBQ sauce, sesame seeds (NGI*) | |
| Prawn and mango cocktail | 8 |
| mango mayonnaise, crispy shallots, baby gem lettuce, ciabatta croûte (NGI*) | |
| Rich chicken liver parfait | 8 |
| toasted brioche crisps, spiced apple & red onion chutney, sweet pickled grapes (NGI*) | |

salads AND SANDWICHES

from the garden

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

customize your salad

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| + lemon & garlic chicken (NGI) | 3.50 |
| + grilled halloumi (V, NGI*) | 3 |

loaded artisan baguettes

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|---|-------|
| Buttermilk chicken toasted baguette | 16.50 |
| buttermilk chicken, bacon, spicy mayonnaise, house salad, triple cooked chips (NGI*) | |
| Grilled steak & caramelised onion toasted baguette | 16.50 |
| grilled steak, caramelised onion, peppered cheese fondue, house salad, triple cooked chips (NGI*) | |
| Grilled halloumi toasted baguette | 16.50 |
| grilled halloumi, apple & red onion chutney, house salad, triple cooked chips (V, NGI*) | |
| Upgrade your triple cooked chips to loaded fries | |
| + tomato ragu & mozzarella cheese (V, VG*, NGI) | 2.50 |
| + maple roasted bacon & cheese (NGI) | 3.50 |

main COURSES



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| Traditional beer battered fish & chips | 17.50 |
| triple cooked chips, homemade tartare sauce, minted pea purée (NGI*) | |
| Penne alla vodka | 16 |
| penne pasta with roast tomato & vodka sauce, baby spinach, sun-blushed tomatoes, fresh Parmigiano cheese (V*, VG*, NGI*) | |
| <i>add</i> crispy pancetta 2 | |
| Slow braised blade of beef | 18 |
| creamy horseradish mash, buttered garden peas, rich red wine gravy (NGI) | |
| Tandoori spiced seabass fillet | 19.50 |
| sweet potato fritter, roasted green beans, tandoori cream, coriander oil (NGI) | |
| Smoky black bean & charred cauliflower terrine | 16 |
| quinoa pilaf, baby carrots, roasted red peppers, almond romesco sauce (VG, NGI) | |

sides

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| Triple cooked chips (VG, NGI) | 5.50 |
| Sweet potato fries (VG, NGI) | 6 |
| Buttered greens (V, VG*, NGI) | 5 |
| Beer battered onion rings with garlic mayonnaise (V, VG*, NGI*) | 5.50 |
| Cauliflower cheese (V, VG*, NGI) | 6.50 |
| House salad (VG, NGI) | 5 |
| Oak House loaded fries | |
| + tomato ragu & mozzarella cheese (V, VG*, NGI) | 8 |
| + maple roasted bacon & cheese (NGI) | 9 |

tempting DESSERTS

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|---|---------------|
| Smoky salted caramel brownie | 7.50 |
| smoked caramel drizzle, crunchy hazelnut praline, vanilla bean ice cream (V, VG*, NGI*) | |
| Sticky toffee pudding | 7.50 |
| warm toffee sauce & sweet vanilla custard (V) | |
| <i>add</i> vanilla bean ice cream 2 | |
| Velvety crème brûlée | 7.50 |
| homemade shortbread and sweet red berry compote (V, NGI*) | |
| Strawberry & basil mousse | 7.50 |
| almond sponge base, lemon sorbet, strawberry coulis and micro basil (VG) | |
| New York cheesecake | 7.50 |
| baked white chocolate cheesecake, bourbon biscuit base, fresh raspberry jelly, raspberry ripple ice cream (V) | |
| Ice cream or sorbet | 3 scoops 7.50 |
| with fresh berries & berry coulis (VG*, NGI*) | 2 scoops 5.50 |

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

NGI - non gluten containing ingredients NGI* - dish 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 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/

