

Acorn SUITE



starters

Homemade seasonal soup of the day

warm artisan bread & salted whipped butter (V, VG*, NGI*)

Staffordshire oatcake filled with shredded hoisin duck

cucumber & spring onion strips, hoisin sauce

Creamy garlic mushrooms

toasted brioche bread & garnished with fresh parsley (V, VG*, NGI*)

Korean BBQ chicken tenders

panko coated chicken tenders, Korean BBQ sauce, sesame seeds (NGI*)

Prawn and mango cocktail

mango mayonnaise, crispy shallots, baby gem lettuce, ciabatta croûte (NGI*)

Rich chicken liver parfait

toasted brioche crisps, spiced apple & red onion chutney, sweet pickled grapes (NGI*)

TEMPTING

sides

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

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 that are deep fried in our kitchens will use the same fryers as ingredients that 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 visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy.

main

COURSES



Penne alla vodka

penne pasta with roast tomato & vodka sauce, baby spinach, sun-blushed tomatoes, with fresh Parmigiano cheese (V*, VG*, NGI*)

add crispy pancetta

Chicken, leek & pancetta pie

creamy mash, seasonal vegetables and rich chicken gravy

Slow braised blade of beef

creamy horseradish mash, buttered garden peas, rich red wine gravy (NGI)

Tandoori spiced seabass

sweet potato fritter, roasted green beans, tandoori cream, coriander oil (NGI)

Smoky black bean & charred cauliflower terrine

baby carrots, blistered cherry tomatoes, quinoa pilaf, roasted red pepper & almond romesco sauce (VG, NGI)

Traditional beer battered fish & chips

triple cooked chips, homemade tartare sauce, minted pea purée (NGI*)

desserts

Smoky salted caramel brownie

smoked caramel drizzle, crunchy hazelnut praline, vanilla bean ice cream (V, VG*, NGI*)

Sticky toffee pudding

warm toffee sauce & sweet vanilla custard (V)
add vanilla bean ice cream 2

Velvety crème brûlée

homemade shortbread and sweet red berry compote (V, NGI*)

Strawberry & basil mousse

almond sponge base, lemon sorbet, strawberry coulis and micro basil (VG)

New York cheesecake

baked white chocolate cheesecake, bourbon biscuit base, fresh raspberry jelly, raspberry ripple ice cream (V)

Three scoops of ice cream

with fresh berries & berry coulis (VG*, NGI*)