

starters

Homemade seasonal soup of the day	8
warm artisan bread & salted whipped butter (V, VG*, NGI*)	
Staffordshire oatcake filled with shredded hoisin duck	10.50
cucumber & spring onion strips, hoisin sauce	
Creamy garlic mushrooms	8.50
toasted brioche bread & garnished with fresh parsley (V, VG*, NGI*)	
Korean BBQ chicken tenders	9.50
panko coated chicken tenders, Korean BBQ sauce, sesame seeds (NGI*)	
Prawn and mango cocktail	9.50
mango mayonnaise, crispy shallots, baby gem lettuce, ciabatta croûte (NGI*)	
Rich chicken liver parfait	8.50
toasted brioche crisps, spiced apple & red onion chutney, sweet pickled grapes (NGI*)	

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

tempting DESSERTS

Smoky salted caramel brownie	8
smoked caramel drizzle, crunchy hazelnut praline, vanilla bean ice cream (V, VG*, NGI*)	
Sticky toffee pudding	8
warm toffee sauce & sweet vanilla custard (V)	
add vanilla bean ice cream	2
Velvety crème brûlée	8
homemade shortbread and sweet red berry compote (V, NGI*)	
Strawberry & basil mousse	8
almond sponge base, lemon sorbet, strawberry coulis and micro basil (VG)	
New York cheesecake	8
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

SUNDAY SWEET TREAT

Add any dessert for just £5 when you order a starter and main.

main

COURSES



traditional roasts

Roast sirloin of beef	20
roast potatoes, creamy mashed potato, Yorkshire pudding, braised red cabbage, glazed carrots & parsnips, seasonal vegetables, rich beef gravy (NGI*)	

Herb roasted chicken	19
roast potatoes, creamy mashed potato, Yorkshire pudding, sage & onion stuffing, glazed carrots & parsnips, seasonal vegetables, rich chicken gravy (NGI*)	

Roast vegetable Wellington	18.50
roast potatoes, creamy mashed potatoes, glazed carrots & parsnips, seasonal vegetables, vegetable gravy (VG)	

sunday favourites

Traditional beer battered fish & chips	18.50
triple cooked chips, homemade tartare sauce, minted pea purée (NGI*)	

Chicken, leek & pancetta pie	19
creamy mash, seasonal vegetables and rich chicken gravy	

Oak House beef burger	18
smoked cheese, house sauce, house slaw, triple cooked chips (NGI*)	

Buttermilk chicken burger	18
spicy mayonnaise, house slaw, triple cooked chips (NGI*)	

Moving Mountains burger	17
apple & red onion chutney, dressed house salad, triple cooked chips (VG)	

Customise your burger

+ bacon (NGI)	1.50
+ candied jalapeños (VG, NGI)	1
+ beer battered onion rings (V, NGI*)	1.50
+ fried hen's egg (V)	1.75
+ grilled halloumi (V, NGI*)	2.50

Upgrade your triple cooked chips to loaded fries

+ tomato ragu & mozzarella cheese (V, VG*, NGI)	2.50
+ maple roasted bacon & cheese (NGI)	3.50

from the garden

Cajun chicken salad bowl	17
crisp cos lettuce, baby spinach, cucumber, cherry tomatoes, avocado, 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)	

customise your salad

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

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/

