



light BITES

Warm rustic breads with olive oil & balsamic (V, VG*, NGI*)	
for one 4.95	for two 8.95
Garlic & lemon marinated olives (VG, NGI)	4.95
Crispy halloumi fries with honey mustard dressing (V, NGI*)	4.95
Crispy nachos loaded with roasted tomato ragu, creamy guacamole and melted mozzarella (V, NGI)	7.95
with maple roasted bacon	8.95
with hickory smoked pulled beef	10

starters

Homemade seasonal soup of the day

warm bread (V, VG*, NGI*)

Hoisin coated duck Staffordshire oatcake

fine strips of cucumber & spring onion, hoisin sauce, sweet poached plums

Creamy garlic mushrooms

fresh tarragon cream, roasted chestnuts, toasted sourdough (V, VG*, NGI*)

Rich duck liver parfait

toasted brioche crisps, caramelised red onion chutney, sweet roasted figs (NGI*)

Chilli, honey & lime calamari

tempura battered calamari on a bed of crispy red kale (NGI*)

BBQ pulled pork bon bons

pickled fennel & apple slaw, honey mustard dressing

Sesame vegetable spring roll

served on a cold sesame noodle & cucumber salad, topped with a ginger & soy dressing (VG)

Korean BBQ chicken tenders

panko coated chicken tenders, Korean BBQ sauce, crispy spring onions, sweet ginger strips

sides

Triple cooked chips (VG, NGI)	4.50
Sweet potato fries (VG, NGI)	4.50
Creamy cauliflower cheese with parmesan & chestnut crumb (V, VG*, NGI*)	5.95
Sautéed buttery tenderstem broccoli (VG, NGI)	5.95
Beer battered onion rings (V, NGI*)	4.50
Garlic toasted ciabatta (V, VG*)	4.50
<i>new</i> Oak House loaded fries. Choose one of the following toppings...	
tomato ragu & mozzarella cheese (V, NGI)	5.95
maple roasted bacon & cheese (NGI)	6.95
hickory smoked pulled beef (NGI)	6.95

desserts



Triple chocolate brownie

chocolate sauce, burnt white chocolate, vanilla bean ice cream (V, VG*, NGI*)

Sticky toffee pudding

toffee sauce, caramelised orange, crème anglaise (V)

Warm chocolate brioche bread & butter pudding

burnt white chocolate, crème anglaise (V)

Warm chocolate fondant

chocolate ganache, white chocolate sauce, honey & stem ginger ice cream (V)

Raspberry & toasted walnut parfait

winter berry compote, poached apricot, sugared lemon shortbread (V, NGI*)

White chocolate & vanilla cheesecake

caramel sauce, ginger whipped cream, black vanilla bean ice cream (V)

3 scoops of ice cream or sorbet (ask for today's selection) (VG*, NGI*)

main COURSES



Roast pork loin

creamed potatoes, roast potatoes, sage stuffing, sautéed savoy cabbage, green beans, maple apple gravy (NGI*)

Roast topside of beef

creamed potatoes, roast potatoes, sautéed carrots, broccoli, braised red cabbage, Yorkshire pudding, rich beef gravy (NGI*)

Root vegetable wellington

roast potatoes, braised red cabbage, green beans, sautéed carrots, vegetable gravy (VG)

add cauliflower cheese (V, VG*, NGI*) 5.95

Traditional beer battered fish & chips

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

Honey & garlic roasted belly pork

topped with sugared toffee apple, herb roasted new potatoes, cavolo nero, tangy cranberry & red wine sauce

Herb crusted salmon

brioche herb crumb, spiced puy lentils, wilted spinach, maple roasted root vegetables (NGI*)

Vegan 'meatloaf'

blend of soy & paprika vegetables bound with chickpeas, with garlic roasted new potatoes, sautéed vegetables, smoky vegan gravy (VG)

Hickory smoked pulled beef brisket & sweet potato pie

creamed potatoes, roasted maple glazed root vegetables, smoked BBQ beef gravy

Classic chicken Caesar salad

shredded gem lettuce, soft boiled egg, parmesan, croutons, crispy pancetta, grilled chicken (NGI*)

Traditional horiatiki salata

tomatoes, cucumber, onion, green pepper, lemon feta cheese, olives, olive oil & white wine vinegar dressing (V, NGI)

Grilled peach panzanella

finely sliced shallots, grilled peaches, red chilli flakes, capers, basil, rocket, fennel seeds (VG, NGI)

Katsu chicken fillet

panko coated chicken with basmati rice, katsu curry sauce, asparagus & spinach tossed with sesame seeds, garnished with pickled ginger (NGI*)

Roasted cauliflower and potato balti

basmati rice, cucumber & mint salsa, homemade roti (VG, NGI*)

choose your spice level

BBQ rubbed Staffordshire beef burger

monteray jack cheese, bacon, spiced apple jam, homemade slaw, house salad, triple cooked chips (NGI*)

Mustard and maple glazed chicken burger

monteray jack cheese, bacon, homemade slaw, house salad, triple cooked chips (NGI*)

Breaded garlic mushroom burger

vegan cheddar, shredded lettuce, garlic aioli, house salad, triple cooked chips (VG, NGI*)

customise your burger

add hickory pulled beef (NGI)	2.95
add beer battered onion rings (V, NGI*)	2.95

sunday MENU

One course		£17
Two courses		£22
Three courses		£27

The OAK HOUSE

BALCONY BAR & RESTAURANT

Allergen
INFORMATION

PLEASE SCAN THE QR CODE TO VIEW
OUR ALLERGEN INFORMATION



SCAN ME

V - vegetarian VG - vegan VC* - dish can be adapted to contain vegan ingredients NGI - non gluten ingredients NGI* - dish can be adapted to contain NCI 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/



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