



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** 5.95
warm bread (V, VG*, NGI*)
- Hoisin coated duck Staffordshire oatcake** 7.95
fine strips of cucumber & spring onion, hoisin sauce,
sweet poached plums
- Creamy garlic mushrooms** 6.95
fresh tarragon cream, roasted chestnuts,
toasted sourdough (V, VG*, NGI*)
- Rich duck liver parfait** 6.95
toasted brioche crisps, caramelised red onion chutney,
sweet roasted figs (NGI*)
- Chilli, honey & lime calamari** 7.95
tempura battered calamari on a bed of crispy red kale (NGI*)
- BBQ pulled pork bon bons** 7.95
pickled fennel & apple slaw, honey mustard dressing
- Sesame vegetable spring roll** 6.95
served on a cold sesame noodle & cucumber salad,
topped with a ginger & soy dressing (VG)
- Korean BBQ chicken tenders** 6.95
panko coated chicken tenders, Korean BBQ sauce,
crispy spring onions, sweet ginger strips

salads AND STEAKS

from the garden

- Classic chicken Caesar salad** 15
shredded gem lettuce, soft boiled egg, parmesan, croutons,
crispy pancetta, grilled chicken (NGI*)
- Traditional horiatiki salata** 14
tomatoes, cucumber, onion, green pepper, lemon feta cheese,
olives, olive oil & white wine vinegar dressing (V, NGI)
- Grilled peach panzanella** 13
finely sliced shallots, grilled peaches, red chilli flakes,
capers, basil, rocket, fennel seeds (VG, NGI)

from the grill

- Our steaks are all 28 day aged Staffordshire beef and are served with
triple cooked chips, grilled plum tomato, garlic mushrooms
and sautéed asparagus spears (NGI)
- 8oz fillet 30
- 8oz sirloin 27
- 8oz rib eye 26
- 10oz gammon with pineapple & maple salsa 23

main COURSES



- Traditional beer battered fish & chips** 17.50
triple cooked chips, homemade tartare sauce, pea purée (NGI*)
- Slow braised Staffordshire beef** 18
baby onions, creamed potatoes, savoy cabbage,
toasted chestnuts, thick beef & wholegrain mustard gravy (NGI)
- Honey & garlic roasted belly pork** 19
topped with sugared toffee apple, herb roasted new potatoes,
cavolo nero, tangy cranberry & red wine sauce
- Garlic & thyme marinated chicken breast** 18
pumpkin & sage risotto, finished with parmesan,
white truffle oil and toasted pine nuts (NGI)
- Herb crusted salmon** 18
brioche herb crumb, spiced puy lentils, wilted spinach,
maple roasted root vegetables (NGI*)
- Vegan 'meatloaf'** 17
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** 18
creamed potatoes, roasted maple grazed root vegetables,
smoked BBQ beef gravy
- Peppered seabass fillet** 18
garlic hasselback potatoes, butternut squash & ginger purée,
sautéed tenderstem broccoli, lemon & parsley brown butter (NGI)
- Mushroom & walnut cannelloni** 15.50
rich tomato sauce, glazed carrots, roasted broccoli (VG)
- Katsu chicken fillet** 19
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** 15.50
basmati rice, cucumber & mint salsa, homemade roti (VG, NGI*)
🌶️ choose your spice level
- BBQ rubbed Staffordshire beef burger** 18
monteray jack cheese, bacon, spiced apple jam,
homemade slaw, house salad, triple cooked chips (NGI*)
- Mustard and maple glazed chicken burger** 18
monteray jack cheese, bacon, homemade slaw,
house salad, triple cooked chips (NGI*)
- Breaded garlic mushroom burger** 16
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

sides AND SAUCES

- 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
- new** 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
- Red wine sauce (V, NGI) 3.50
- Peppercorn sauce (V, NGI) 3.50
- Blue cheese sauce (V, NGI) 3.50

The OAK HOUSE

BALCONY BAR & RESTAURANT

Allergen INFORMATION

PLEASE SCAN THE QR CODE TO VIEW
OUR ALLERGEN INFORMATION



SCAN ME

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