

Acorn SUITE



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

TEMPTING

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

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



Slow braised Staffordshire beef

baby onions, creamed potatoes, savoy cabbage, toasted chestnuts, thick beef & wholegrain mustard gravy (NGI)

Honey & garlic roasted belly pork

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

Garlic & thyme marinated chicken breast

pumpkin & sage risotto, finished with parmesan, white truffle oil and toasted pine nuts (NGI)

Hickory smoked pulled beef brisket & sweet potato pie

cream potatoes, roasted maple grazed root vegetables, smoked BBQ beef gravy

Peppered seabass fillet


garlic hasselback potatoes, butternut squash & ginger purée, sautéed tenderstem broccoli, lemon & parsley brown butter (NGI)

Mushroom & walnut cannelloni

rich tomato sauce, glazed carrots, roasted broccoli (VG)

Roasted cauliflower and potato balti

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

 choose your spice level

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)