

# private DINING



## starters

### Homemade soup of the day

warm bread (VG)

### Pulled beef taco

chilli & mango salsa, avocado mousse (NGI)

### Sticky Korean chicken bao buns

coriander, chilli & grapefruit salsa, crunchy Asian slaw

### Salmon & haddock fishcakes

candied lemon, shaved pickled fennel, lemon & black pepper mayonnaise

### Crispy duck Staffordshire oatcake

crispy shredded duck, cucumber & spring onion strips, hoisin sauce

### Chicken liver parfait

grape jam, roast figs, balsamic jelly, ciabatta toast

### Tempura asparagus

garlic & coriander dip, crispy spring onions (VG)

### Beetroot carpaccio

roasted artichokes, lemon & peppercorn vinaigrette, pea shoots (VG, NGI)

## sides

|                                       |    |
|---------------------------------------|----|
| Skin-on triple cooked chips (VG, NGI) | £4 |
| Parmesan fries (NGI)                  | £4 |
| Seasoned fries (VG, NGI)              | £4 |
| Dressed house salad (VG, NGI)         | £4 |
| Beer battered onion rings (V)         | £4 |
| Seasonal vegetables (V)               | £4 |



## desserts

### Sticky toffee pudding

served with butterscotch sauce & custard (V)

### Triple chocolate brownie

Goey brownie, chocolate sauce, vanilla ice cream (V)

### Baked toffee cheesecake

toffee sauce, homemade honeycomb (V)

### Brioche bread & butter pudding

toasted white chocolate, brioche crisp, custard (V)

### Classic Caesar salad

shredded gem lettuce, soft boiled egg, anchovies, parmesan, croutons, crispy pancetta, grilled chicken

### Roasted butternut squash & pomegranate salad

mixed peppered greens, spinach, apple, grapefruit, candied pine nuts, lemon vinaigrette (VG, NGI)

### Beer battered cod fillet

skin-on triple cooked chips, homemade tartare sauce, minted pea puree

### Steak & ale pie

shortcut pastry, Vichy carrots, creamed potatoes, tenderstem broccoli, rich beef gravy

### Confit duck leg

creamd potatoes, braised plums, cavolo nero, toasted almonds, spiced plum sauce (NGI)

### Chicken breast wrapped Parma ham

dauphinoise potatoes, tenderstem broccoli, sweet baby onions, balsamic & red wine jus (NGI)

### Trio of pork

pork tenderloin, crispy pork belly bites, pork & apple bon bon, creamed potatoes, sautéed kale, apple cider jus

### Thai cauliflower & butternut squash curry

coconut jasmine rice, garlic mini naan, lime & coconut yoghurt (VG)

### Sweet potato gnocchi

spinach, roasted peppers, garlic & lemon pesto, crispy sage (VG)

### Moddershall beef burger

Melted cheddar cheese, bacon, homemade onion chutney, house salad, skin-on triple cooked chips

### Pork & apple burger

Melted cheddar cheese, apple chutney, house salad, skin-on triple cooked chips

### Oak House bean burger

Spiced bean burger, melted vegan cheddar, house salad, homemade onion chutney, skin-on triple cooked chips (VG)

### Warm caramelised pear tart

served with vegan vanilla ice cream (VG)

### Vegan apple crumble

rum raisins, coconut custard (VG)

### Winter berry pavlova

baked meringue, fruit coulis, fruit compote (NGI)

### Three scoops of ice cream

with fresh berries & berry coulis

V - vegetarian VG - vegan NGI - non gluten containing 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/](http://www.moddershalloaks.com/allergen-information/) to view our full allergens policy.