

Acorn SUITE



starters

Homemade seasonal soup of the day (V, VG*, NGI*)
warm artisan bread & whipped butter

Staffordshire oatcake filled with shredded hoisin duck
cucumber & spring onion, hoisin sauce, balsamic figs

Creamy garlic mushrooms
toasted brioche bread & garnished with fresh parsley (V, VG*, NGI*)

Crispy breaded katsu chicken tenders
toasted sesame seeds, lightly pickled baby radish, lime wedge (NGI*)

Lightly poached rosemary pear
blue cheese mousse, candied walnuts, honey balsamic glaze (V, NGI)

Thai tofu & vegetable spring roll
filled with rice noodles, sautéed vegetables & Thai marinated tofu,
served with crisp salad, Thai basil & lime dressing (VG)

main COURSES



Penne alla vodka
penne pasta with roast tomato & vodka sauce,
baby spinach, sundried tomatoes, with fresh Parmigiano cheese (V*, VG*, NGI*)
add crispy pancetta

Garlic & thyme braised steak
creamed potatoes, glazed carrots, broccoli and tarragon gravy (NGI)

Creole seasoned pork loin steak
brown rice with bacon & fresh spinach, roast cherry tomatoes,
smoked sweetcorn purée with a creole tomato sauce (NGI)

Soy & ginger salmon fillet
sautéed bok choy, caramelised shallots, crispy enoki mushrooms,
sesame-scallion dressing (NGI)

Chilli & lemongrass marinated chicken fillet
warm pickled watermelon & vegetable stir fry,
garnished with black onion seeds (NGI)

Smoky black bean & charred cauliflower terrine
sweetened rainbow carrots, blistered cherry tomatoes,
quinoa pilaf, roasted red pepper & almond romesco sauce (VG, NGI)

TEMPTING sides

Triple cooked chips (VG, NGI)	5
Sweet potato fries (VG, NGI)	6
Sautéed buttery Tenderstem broccoli (VG, NGI)	6
Beer battered onion rings (V, NGI*)	4.50
Garlic toasted ciabatta (V, VG*)	5
Cauliflower cheese (V, VG*, NGI)	6.50
Oak House loaded fries. Choose one of the following toppings...	
tomato ragu & mozzarella cheese (V, VG*, NGI)	7.50
maple roasted bacon & cheese (NGI)	8.50
shredded Cajun chicken, cheese, sriracha drizzle (NGI)	9

desserts

Smoky salted caramel brownie
smoked caramel drizzle, crunchy hazelnut praline, vanilla bean ice cream (V, VG*, NGI*)

Sticky toffee pudding
warm toffee sauce, white chocolate crumb, vanilla bean ice cream (V)

Dark chocolate tiramisu
white chocolate mascarpone, dark chocolate cocoa nibs (V)

Strawberry & basil mousse
almond sponge base, lemon sorbet, strawberry coulis, micro basil (VG)

Chocolate & espresso panna cotta
vanilla whipped cream, white chocolate crumb, drizzle of rich chocolate sauce (NGI)

Honey & passionfruit cheesecake
vanilla bean ice cream, sweet passionfruit coulis, toasted coconut flakes (V)

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.