



starters

Homemade soup of the day

warm bread (V, VG*, NGI*)

Chicken liver mousse

toasted brioche, cranberry jelly, caramelised chestnut (NGI*)

Asian style pork spring roll

Asian slaw, sweet chilli sauce

Cajun chicken taco

pico de gallo, chopped salad, lime soured cream (NGI)

Smoked Salmon Tartare

toasted wholemeal, capers, lemon crème fraiche, pickled cucumber (NGI*)

Crispy duck Staffordshire oatcake

shredded duck, cucumber & spring onion strips, poached plum

Creamy garlic mushrooms

fresh tarragon, blue cheese crumb, crusty sourdough loaf (V, VG*, NGI*)

Aubergine & garlic caviar

toasted ciabatta, sweet ginger dressing, black olive tapenade (VG, NGI*)

main course

Slow braised Staffordshire steak

creamed potatoes, roasted carrots, broccoli & red wine gravy

Chargrilled chicken breast

roasted new potatoes, roasted carrots & broccoli, tarragon gravy

Polenta stuffed aubergine

paprika hassle back potatoes, roast peppers, hot tomato & pine nut salsa (VG, NGI)

Grilled pork loin steak

creamed potatoes, fine green beans, apple purée, cider gravy

Pan fried salmon fillet

herb crushed new potatoes, fine green beans, lemon & caper cream sauce

Green lentil & chickpea balti

cardamom pilau rice, homemade flatbread, tomato & cucumber salsa (VG, NGI*)

desserts

Triple chocolate brownie

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

Sticky toffee pudding

toffee sauce, crème anglaise (V)

Sugar baked pineapple

coconut dusted vegan ice cream, toffee sauce (VG, NGI)

White chocolate cheesecake

Chantilly cream, banana caramel (V)

Lemon curd tart

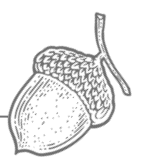
fresh raspberries, honey yoghurt, candied lemon (V)

Spiced apple choux buns

cinnamon whipped cream, toffee sauce (V)

Dark chocolate truffle torte

sweet berry compote, vanilla ice cream (V, NGI)



The
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