



light BITES

Warm rustic breads with olive oil & balsamic	(V, VG*, NCI*)	
for one	7	for two 12
Garlic & lemon marinated olives	(VG, NCI)	6
Crispy halloumi fries with sriracha mayonnaise	(V, NCI*)	6.50
Crispy nachos loaded with roasted tomato ragu,		
creamy guacamole and melted mozzarella	(V, NCI)	10
with maple roasted bacon	(NCI)	11.50
with shredded Cajun chicken	(NCI)	12.50

starters

Homemade seasonal soup of the day (V, VG*, NCI*)
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*, NCI*)

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

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

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

sides

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

desserts

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

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 (NCI)

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

2 scoops of ice cream or sorbet (ask for today's selection) (VG*, NCI*)

sunday ROAST



Roast pork loin
creamed potatoes, roast potatoes, sage stuffing,
savoy cabbage, green beans, maple apple gravy (NCI*)

Roast topside of beef
creamed potatoes, roast potatoes, sautéed carrots,
sautéed red cabbage, Yorkshire pudding, rich beef gravy (NCI*)

Root vegetable wellington
roast potatoes, sautéed red cabbage, green beans,
sautéed carrots, vegetable gravy (VG)

add cauliflower cheese (V, VG*, NCI)

6.50

main COURSES

Traditional beer battered fish & chips
triple cooked chips, homemade tartare sauce, minted pea purée (NCI*)

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

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

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

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

Cajun grilled chicken salad
crisp shredded romaine cos lettuce, baby spinach, cucumber,
cherry tomatoes, fresh avocado slices, Cajun grilled chicken,
honey & Dijon mustard dressing (NCI)

Honey & lemon feta salad
crisp shredded romaine cos lettuce, baby spinach, chickpeas, olives, roasted
red peppers, sliced red onion, honey & black pepper dressing (V, NCI)

Vitality salad
fragrant quinoa, watermelon, baby radish, citrus segments,
avocado cream, toasted pumpkin seeds (VG, NCI)

loaded BURGERS

BBQ rubbed Staffordshire beef burger
topped with a signature peppered cheese fondue, mango & pineapple chutney,
homemade slaw, house salad, triple cook chips (NCI*)

Panko crumbed crispy chicken burger
topped with a signature peppered cheese fondue, homemade slaw,
house salad, triple cooked chips (NCI*)

Spiced chickpea burger
cheddar, mango & pineapple chutney, house salad, triple cooked chips (VG)

customise your burger

add bacon	(NCI)	1
add beer battered onion rings	(V, NCI*)	3
add candied jalapeños	(VG, NCI)	2.50
add grilled halloumi	(V, NCI)	4
upgrade your triple cooked chips to loaded fries		
tomato ragu & mozzarella cheese	(V, VG*, NCI)	2.50
maple bacon & cheese	(NCI)	3.50
shredded Cajun chicken, cheese & sriracha drizzle	(NCI)	4

sunday MENU

One course		£19
Two courses		£25
Three courses		£30