



OAKSMERE

SUFFOLK | ENGLAND

STARTERS

Confit Chicken Terrine Tarragon, Spiced Apricot Chutney, Apricot Gel, Chicken Skin Granola	9	Smoked Salmon & Prawn Cocktail Bloody Mary Seafood Sauce, Pickled Cucumber, Rustic Breads	9
Soup of the Day Rustic Breads, Jersey Butter	7	King Scallops Celeriac Puree, Blythburgh Pork Belly, Pickled Apple Gel	15
Suffolk Pigeon* Herb Spatzle, Bacon Lardons, Game Jus	8	Hispi Cabbage, Chestnut and Sage Tart Roast Shallot Puree, Shaved Truffle (ve)	8
Oaksmere House Cured Suffolk Gin Gravadlax Mustard & Dill Sauce, Black Treacle & Guinness Soda Bread	10		

FROM THE BERTHA GRILL

28 Day Dry Aged Steaks from our Butchery, served with a choice of side, Garlic Butter Roasted Mushroom & Vine Tomatoes

CLASSIC CUTS

Rib Eye 10oz
Sirloin 10oz
Fillet 8oz
Porterhouse 18oz Cut from the rear of the loin giving a generous Sirloin and Fillet on the bone. Best served medium rare

SAUCES

Peppercorn & Brandy | Bearnaise | Red Wine Jus

SHARING STEAKS

30	Larger cuts will require a longer cooking time, please ask your server for more details. Both served with Pulled Brisket and Smoked Bone Marrow Croquette, Choice of side and sauce per person.	
30		
32		
34	Cote De Boeuf 36oz Cut from the beef fore rib and served on the bone, Cote De Boeuf has all the flavour and marbling of Ribeye, Best served medium	For two to share 68
4	Chateaubriand 18oz Our prime cut of fillet steak. Slowly roasted for a fuller flavour. Best served medium rare	For two to share 70

SIDES

4	Skinny Fries	4	House Garden Salad	4
4	Triple Cooked Chips	4	Seasonal Green Veg	4
4	Mac N Cheese			

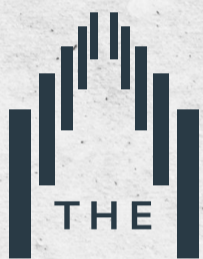
MAINS

17	Oaksmere Signature Seafood Pie Herb Mash, Suffolk Mature Cheddar, Seasonal Vegetables	22	Ballotine of Local Partridge* Game & Mushroom Pie, Smoked Bacon, Confit Beetroot, Spinach, Game Crisps
16	Adnams Beer Battered Fish & Chips tartar sauce, Mushy or Garden Peas	18	Slow Cooked Blythburgh Pork Belly Pork Cheek, Celeriac Puree, Pickled Apple Gel, Crackling, Suffolk Ale Jus
16	Oaksmere Signature Butchers Burger Oaksmere Salt Beef, Bacon, Gherkin, Red Slaw, Oak Smoked Cheddar, Red Onion Marmalade, Skinny Fries	14	Buffalo Cauliflower Burger Hot Buffalo sauce, Vegan Ranch Dressing, Red Slaw, Skinny Fries (ve)
18	Slow Cooked Beef Feather Blade Smoked Garlic and Tarragon Mash, Seasonal Vegetables, Suffolk Ale Jus	14	Spiced Butternut Squash and Chickpea Tagine Roasted Red Pepper Cous Cous, Spiced Apricot Chutney, Warm Flatbread (ve)

* May Contain Shot

We are proud partners of Belu and serve unlimited filtered still and sparkling water at £150 per table, with 50% going to Belu - a social enterprise that puts the environment first and gives 100% of their profits to WaterAid, bringing clean water to people worldwide.

Please speak to your server if you have any questions about the menu, allergies or dietary requirements. A discretionary 10% service charge will be added to your total bill. Unhappy with the service? Simply ask for this charge to be removed and let us know what we could have done better!



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