



OAKSMERE

SUFFOLK | ENGLAND

STARTERS

Confit Chicken Terrine Tarragon, Spiced Apricot Chutney, Apricot Gel, Chicken Skin Granola	9	Smoked Salmon & Prawn Cocktail Stokes 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 your choice of side, Garlic Butter, Roasted Mushroom & Vine Tomatoes

CLASSIC CUTS

Rib Eye 10oz	29
Sirloin 10oz	29
Fillet 8oz	32
Porterhouse 18oz Cut from the rear of the loin giving a generous Sirloin and Fillet on the bone. Best served medium rare	37

SHARING STEAKS

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, with your choice of side and sauce per person.	
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
Chateaubriand 18oz Our prime cut of fillet steak. Slowly roasted for a fuller flavour. Best served medium rare	For two to share 70

SAUCES

Peppercorn & Brandy | Bearnaise | Red Wine Jus

SIDES

Skinny Fries	4	Oaksmere House Garden Salad	4
Triple Cooked Chips	4	Seasonal Garden Vegetables	4
Mac N Cheese	4	Smoked Garlic and Tarragon Mash	4

MAINS

Roast Fillet of Salmon Confit Potato, Buttered Greens, Warm Crab Tartar Sauce	18	Ballotine of Local Partridge* Game & Mushroom Pie, Smoked Bacon, Confit Beetroot, Spinach, Game Crisps	22
Adnams Beer Battered Fish & Chips Tartar sauce, Mushy or Garden Peas	16	Slow Cooked Blythburgh Pork Belly Pork Cheek, Celeriac Puree, Pickled Apple Gel, Crackling, Suffolk Ale Jus	18
Oaksmere Signature Butchers Burger 8oz steak patty, Oaksmere Salt Beef, Streaky Bacon, Gherkin, Red Slaw, Oak Smoked Cheddar, Red Onion Marmalade, Skinny Fries	15	Buffalo Cauliflower Burger Hot Buffalo Sauce, Vegan Ranch Dressing, Red Slaw, Skinny Fries (ve)	14
Slow Cooked Beef Featherblade Smoked Garlic and Tarragon Mash, Seasonal Vegetables, Suffolk Ale Jus	18	Spiced Butternut Squash and Chickpea Tagine Roasted Red Pepper Cous Cous, Spiced Apricot Chutney, Warm Flatbread (ve)	14



We are proud partners of Belu and serve unlimited filtered still and sparkling water at £1.50 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!

* May Contain Shot



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