

THE OAKSMERE

The Orangery Menu

SELECTION OF BREADS

4

NORCELLA OLIVES

4

STARTERS

ROAST GARDEN BEETROOT

Candied walnuts, pickled blackberry and whipped Binham blue cheese(V/VE)

8

PRAWN & CRAYFISH COCKTAIL

Marie Rose sauce, crusty brown bread

10/16

HOME CURED BRESOALA

Grilled peach & goats cheese dressing

11

CHILLED GAZPACHO SOUP

Roasted cherry tomatoes, fresh basil (V/VE)

8

SMOKED CHICKEN TERRINE

Mango & shallot salsa, summer pickled vegetables

9

BEETROOT CURED SEATROUT

Horseradish dressing, pickled beets

11

OAKSMERE SHARING BOARD FOR 2 TO SHARE

SUFFOLK SELECTION 25

Pressed ham hock, homemade pork sausage roll, Suffolk Gold cheese, salt beef, red onion chutney, homemade pickle, freshly baked bread

FISHERMAN'S PLATTER 28

Beetroot cured seatrout, dill prawn & crayfish pot, smoked mackerel, hot smoked salmon, lemon mayo, taramasalata, freshly baked bread

MAIN COURSES

PAN ROASTED HAKE

Chorizo, potato hash, shallots, pea dressing

22

PESTO LINGUINE PASTA

Marinara sauce, watercress pesto, garlic bread(V/VE)

18

ROAST PORK BELLY

Caramelised apricots, pickled kohlrabi, potato terrine

20

ROAST SUFFOLK CHICKEN BREAST

Lemon & herb gnocchi, peas broad beans, pan juices

18

BEER BATTERED HADDOCK

Triple cooked chips, minted pea puree, tartar sauce

15

THE OAKSMERE BURGER

6 oz Ground beef patty, treacle cured bacon, pink pickled onions, lettuce, tomato, cucumber, cheese, skinny fries

16

CLASSIC CAESAR SALAD

Choice between Suffolk chicken/hot smoked salmon.

16

Gem lettuce, Caesar salad dressing, toasted croutons, shaved Parmesan, crispy bacon

FROM BERTHA

SUCCULENT BEEF DRY ADGED FOR 28 DAYS COOKED IN THE BERTHA GRILL, OUR BRITISH CHARCOAL OVEN

RUMP	10 OZ	26
RIB EYE	10 OZ	30
SIRLOIN	10 OZ	30
FILLET	08 OZ	32
PORTERHOUSE	18 OZ	37

SHARING STEAKS

SERVED WITH TWO SIDES AND 1 SAUCE PER PERSON

COTE DE BOEUF	32 OZ	70
CHATEAUBRIAND	20 OZ	70

SIDES

TRIPLE COOKED CHIPS

GLAZED GARDEN VEGETABLES

CAESER SALAD

ROSEMARY & THYME ROASTED NEW POTATOES SMOKED SEA SALT

SAUCES

PEPPERCORN

GARLIC BUTTER

BEARNAISE

ALL SIDES & SAUCES 4 EACH

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. ALLERGENS IS AVAILABLE ON REQUEST. A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

LOCAL AND PROUD

The Oaksmere Kitchen

Here at The Oaksmere great local produce is at the heart of all of our menus. We strive to grow, forage and source the best ingredients that East Anglia has to offer. Our menus change regularly to make the best of the sensational seasonal harvests from our walled Victorian Garden including soft fruits, fragrant herbs, scallions, root vegetables and legumes.

We firmly believe in keeping things as local as we can. We are privileged to have a bountiful selection of incredible local suppliers and artisan producers including Blythburgh Pork, Mrs Temple's Cheese & Fen Farm to name but a few and our chefs are dedicated to using ingredients from this incredible local larder.

By partnering with local growers and crafts people we can reduce our field to fork miles, guarantee great provenance and support local business.



OAKSMERE

SUFFOLK | ENGLAND



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