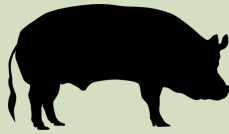


THE OAKSMERE

PUB DINING MENU



SUFFOLK SMALL PLATES

BREADED PHEASANT GOUJONS, TARRAGON MAYO
TEMPURA HADDOCK GOUJONS, CURRIED MAYO
CRISPY WHITEBAIT, CURRIED MAYO
OAKSMERE SCOTCH EGG, RED ONION MARMALADE
BLYTHBURGH PORK SAUSAGE ROLL, MUSTARD AIOLI
MARINATED FETA CHEESE & VEGETABLE ANTIPASTI
HOUMOUS & TOASTED CIABATTA
SOUP OF THE DAY
7 EACH

SANDWICHES

MATURE CHEDDAR & RED ONION MARMALADE	10
SMOKED SALMON & CREAM CHEESE	11
SALT BEEF & HORSERADISH MAYO	10
GRILLED CHEESE STEAK	9

All sandwiches served on a choice of white or granary bread with crisps

FOR DAILY SPECIAL PLEASE SEE OUR BLACKBOARDS
OR ASK YOUR SERVER

MAIN COURSES

LOCALLY SHOT PARTRIDGE PIE	16
Triple cooked chips, seasonal vegetables, game jus	
CIDER BATTERED HADDOCK	16
Pea puree, homemade tartare, triple cooked chips	
CORNWALLIS BURGER	15
4oz beef patty, Monterey Jack, lettuce, tomato, burger relish, skinny fries	
THE BIG OAKSMERE BURGER	19
2x 4oz beef patties, pulled beef, crispy bacon, double Monterey Jack, jalapeno mayo, skinny fries	
8OZ FILLET STEAK	36
Triple cooked chips, roasted tomato, rocket, crispy onion, garlic butter	
10OZ RIBEYE	34
Triple cooked chips, roasted tomato, rocket, crispy onion, garlic butter	
WILD MUSHROOM PAPARDELLE	17
Shaved parmesan, rocket, truffle oil	

SIDES

SOURDOUGH BREAD	4	OAKSMERE GARDEN VEGETABLES	4
MIXED OLIVES	4	TRIPLE COOKED CHIPS	4
OAKSMERE GARDEN SALAD	4	SKINNY FRIES	4
		SWEET POTATO CHIPS	4

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. ALLERGENS MENU IS AVAILABLE ON REQUEST.

THE OAKSMERE

DESSERT MENU

PASSIONFRUIT POSSET Coconut sorbet, pistachio granola	9
CHILLED VANILLA RICE PUDDING Poached blackberries, honeycomb, blackberry ice cream	9
OAKSMERE DARK CHOCOLATE BROWNIE, CHOCOLATE MOUSSE Salted caramel ice cream	8
BRANDY CROISSANT BREAD & BUTTER PUDDING Caramelised white chocolate, vanilla ice cream	9
SELECTION OF ICE CREAM please ask your server for todays flavours	2 per scoop

OAKSMERE SUFFOLK CHEESEBOARD
Baron Bigod, Suffolk Gold, Bingham Blue
Homemade Chutney & Artisan Crackers
12

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.

