

# THE OAKSMERE

## BREADS & OLIVES

Mixed marinated olives, sun blushed  
tomatoes 5

Homemade garlic focaccia  
bread 5

Oaksmere homemade bread selection, honey and  
thyme butter 5

## STARTERS

Caramalised Crab Loaf, pickled crab salad, compressed cucumber, pickled lemon, samphire	10
Pan Seared Scallops, minted pea panna cotta, carrot puree, apple braised fennel, pea shoots	12
Oaksmere Brined Quail Breast, quail leg lolly pop, king oyster mushroom, parsnip puree, fried quail's egg, crispy kale	12
Chicken Liver Parfait, bacon jam, homemade toasted brioche	9
Charcoal Roasted Asparagus, garlic rapeseed mayonnaise, crispy Gressingham duck egg	9
Oaksmere Garden Squash Veloute, toasted pumpkin seeds, pickled squash smoked oil, homemade bread	8

## MAIN COURSES

Pan Roasted Gressingham Guinea Fowl Supreme	
Shallot puree, liquorice braised leeks, wild mushrooms, baby spinach, smoked potato terrine, chicken jus	22
Maple, Black Garlic and Thyme Infused Dry Aged Beef Fillet	
Bertha smoked glazed beef brisket, beef fat and crispy shallot crumb, spring onion creamed potato, buttered salsify, heritage carrots, bone marrow jus	30
Trio of Blythburgh Pork	
Marinated fillet, braised belly, confit shoulder bon bon, caramalised cauliflower puree, rosemary fondant potato, purple sprouting broccoli, Aspall cyder jus	19
Pan Seared Gressingham Duck Breast	
Oaksmere duck sausage, dauphinoise potatoes, buttered kale, red wine jus	22
Pan Fried Sea Trout Supreme	
Ash baked baby beetroots, asparagus, confit potatoes, watercress, horseradish butter	19
Charcoal Roasted Hake Fillet	
Sauté Norfolk peer potatoes, chorizo, samphire, roasted red pepper sauce	18
Smoked Baby Aubergine	
Oaksmere roasted squash, ash baked beetroot, quinoa, baby watercress, smoked oil	16
Parsnip Gnocchi	
Carrot Purée, Roasted Celeriac, Tomato and Red Pepper Sauce, rocket salad	16

## BERTHA CHARCOAL OVEN

SEE TODAY'S SPECIAL BOARDS FOR AVAILABLE CUTS AND WEIGHTS

SIDE ORDERS	Oaksmere 21-day dry aged ribeye steak	Choice of Steak Butters
all 4	12 per 100g	2.50
Seasonal garden salad	Oaksmere 28-day dry aged sirloin steak	Bone Marrow and Pink Peppercorn
Rustic coal roasted vegetables	11 per 100g	Cafe de Paris
Hand cut chips	Oaksmere 14-day dry aged pork loin chop	Horseradish and Herb
Skin on skinny fries	8 per 100g	
Creamed Potato	Oaksmere Sharing	
	28-day dry aged Cote de Boeuf	
	12 per 100g	

*All served with king oyster mushroom, plum tomato, hand cut chips*

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 12.5% service charge will be added to your bill