

THE OAKSMERE

BREADS & OLIVES

Mixed marinated olives, sun blushed
tomatoes 6

Homemade garlic focaccia
bread 6

Oaksmere homemade bread selection, honey and
thyme butter 6

STARTERS

Roasted Tomato and Red Pepper Soup, rye bread	8
Tempura Oaksmere Garden Courgette, smashed broad beans, feta cheese	9
Crayfish, Oaksmere garden kohlrabi remoulade, lemon mayonnaise	9
Chicken Liver Parfait, red onion marmalade, toasted brioche	9

MAIN COURSES

Roast Sirloin of Beef roast potatoes, Yorkshire pudding, roasted courgettes, cauliflower puree, honey roasted carrots, sprouting broccoli, red wine jus	20
Roast Chicken Supreme roast potatoes, roasted courgettes, cauliflower puree, honey roasted carrots, sprouting broccoli, red wine jus	18
Roast Pork Loin roast potatoes, roasted courgettes, cauliflower puree, honey roasted carrots, sprouting broccoli, red wine jus	17
Pan Seared Guinea Fowl Supreme dauphinoise potatoes, buttered kale, tender stem broccoli red wine jus	20
Pan Fried Skate Wing Braised leeks, confit potatoes, brown shrimps, capers, lemon and parsley butter	22
Wild Mushroom & Butternut Squash Risotto Butternut squash puree, rocket and parmesan salad	16
Confit Duck Thai Spiced Confit Duck, Watermelon & Pomegranate, Mint, Lime & Soy Sauce Dressing	16
Vegan Burger Brioche style bun, plant based patty, vegan feta, gem lettuce, tomato, gherkin, fries, vegan slaw	16

BERTHA CHARCOAL OVEN

SEE TODAY'S SPECIAL BOARDS FOR AVAILABLE CUTS AND WEIGHTS

SIDE ORDERS

5

Seasonal garden salad
Seasonal vegetables
Hand cut chips
Skin on skinny fries
Creamed Potato

Oaksmere 28-day dry aged sirloin steak
12 per 100g

Oaksmere 28-day dry aged ribeye steak
13 per 100g

Oaksmere 21-day dry aged fillet steak
15 per 100g

*All served with Aspen fries, rocket, sun blushed tomato
& parmesan salad*

Steak Butters 3

Herb and Horseradish

Pink Peppercorn and Bone Marrow

OAKSMERE FAVORITES

Homemade 8oz Steak Burger
dry cured Suffolk bacon, oak
smoked cheddar, gem lettuce,
tomato chutney, hand cut
chips, bacon slaw 18

Beer battered Cod Supreme
hand cut chips, pea puree,
tartare sauce 20

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

THE OAKSMERE

DESSERTS

Baked Vanilla Cheesecake	9
Oaksmere garden gooseberry compote, ginger ice cream	
Oaksmere Mess	9
Oaksmere garden blackcurrent, whipped cream, meringue	
Double Chocolate Brownie	9
Chocolate sauce, vanilla ice cream	
Oaksmere Suffolk Cheeseboard	12
Baron Bigod, Suffolk Gold, Binham Blue, Smoked Dapple with homemade chutney, quince jelly, grapes & artisan crackers	

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