

# 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

Caramalised Crab Loaf, pickled crab salad, compressed cucumber, pickled lemon, samphire	10
Pan Seared Scallops, minted pea panna cotta, carrot puree, apple braised fennel	14
Pan fried Pigeon Breast, black pudding, asparagus, mushroom ketchup, jus	10
Chicken Liver Parfait, bacon jam, homemade toasted brioche	9
Tempura Oaksmere Garden Courgette, smashed broad beans, feta cheese	9

## 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	20
Pan Seared Gressingham Duck Breast Oaksmere duck sausage, dauphinoise potatoes, buttered kale, red wine jus	24
Pan Fried Skate Wing Braised leeks, confit potatoes, brown shrimps, capers, lemon and parsley butter	22
Charcoal Roasted Hake Fillet Sauté Norfolk peer potatoes, chorizo, samphire, roasted red pepper sauce	19
Moules marinière Skin on fries, rocket and sun blushed tomato salad, warm bread	18
Wild Mushroom & Butternut Squash Risotto Butternut squash puree, rocket and parmesan salad	16
Barbecued Heritage Carrots Feta, smoked almond crumb, carrot top pesto, fondant potatoes	16

## BERTHA CHARCOAL OVEN

SEE TODAY'S SPECIAL BOARDS FOR AVAILABLE CUTS AND WEIGHTS

SIDE ORDERS 5	Oaksmere 21-day dry aged fillet steak 15 per 100g	OAKSMERE FAVORITES
Seasonal garden salad	Oaksmere 28-day dry aged ribeye steak 13 per 100g	Homemade 8oz Steak Burger dry cured Suffolk bacon, oak smoked cheddar, gem lettuce, tomato chutney, hand cut chips, bacon slaw 18
Seasonal garden vegetable	Oaksmere 28-day dry aged sirloin steak 12 per 100g	Beer battered Cod Supreme hand cut chips, pea puree, tartare sauce 20
Hand cut chips	<i>All served with Aspen fries, rocket, sun blushed tomato &amp; parmesan salad</i>	
Skin on skinny fries	<i>Steak Butters 3 Café de Paris</i>	
Creamed Potato	<i>Herb and Horseradish Pink Peppercorn and Bone Marrow</i>	

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