THE OAKSMERE

BREADS & OLIVES

Mixed marinated olives, sun blushed 6 tomatoes

Homemade garlic focaccia Oaksmere homemade bread selection, honey and 6 bread thyme butter

6

STARTERS

Guinea Fowl & Wild Mushroom Roulade, pickled apple, parfait cigar, celeriac puree	11
Torched Mackerel Fillet, compressed watermelon, picked crab & horseradish salad	10
Sous Vide Oaksmere Garden Squash and Rosemary Terrine, toasted chestnuts, Baron Bigod	9
Chicken Ceasar Bon Bons, lettuce puree, baby gem, parmesan, anchovies, Caesar dressing	10
Pan Seared Thai Spiced Scallops, apple, cranberry and toasted almond salad,	14

MAIN COURSES

21 Day Dry Aged Beef Fillet Medallions	
Ox tail bon bon, sticky braised red cabbage, watercress mash potato, buttered black cabbage, jus	30
Marinated Blythburgh Pork Fillet,	
Crushed sweet potato, tender stem broccoli, honey glazed baby carrots, maple bacon, bordelaise sauce	20
Roast Loin of Venison,	
Wild mushroom pie, parsnip puree, tender stem broccoli, crushed new potatoes, jus	24
Curried Cod Fillet,	
Cauliflower bhaji, carrot puree, samphire, wilted baby spinach	20
Wild Sea Bass Supreme,	
King prawns, clams, fondant potato, buttered black cabbage, chive and champagne beurre blanc	23
Moules marinière	
Fries, rocket and sun blushed tomato salad, warm bread	9/18
Roasted Oaksmere Garden Winter Vegetable Pithivier,	
Crushed new potatoes, tender stem broccoli, buttered black cabbage, onion jus	17
Artichoke Risotto,	
Preserved lemon, artichoke crisps, rocket and parmesan salad	8/16

BERTHA CHARCOAL OVEN

SEE TODAYS SPECIAL BOARDS FOR AVALIABLE CUTS AND WEIGHTS

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 fillet hand cut chips, pea puree, tartare sauce 17

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 Oaksmere Mixed Grill 34

Gammon, sirloin steak, lamb chop, pork steak, sausage

All served with hand cut chips, portobello mushroom and roasted plum tomato

SIDE ORDERS 5

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

STEAK SAUCES 4

Brandy and Green Peppercorn, Creamy Blue Cheese Bordelaise

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