

THE OAKSMERE

BREADS & OLIVES

Mixed marinated olives, sun blushed
tomatoes 6

Homemade garlic focaccia
bread 6

STARTERS

Roasted Tomato and Red Pepper Soup, warm bread	8
Breaded Halloumi, tomato chutney, rocket	9
Salmon Gravavlax, rocket, baby gem, lemon mayonnaise	9
Chicken Liver Parfait, bacon jam, toasted bread	9
Artichoke Risotto, Preserved lemon, artichoke crisps	8

MAIN COURSES

Roast Sirloin of Beef Roast potatoes, Yorkshire pudding, cauliflower puree, honey roasted carrots, sprouting broccoli, kale, red wine jus	20
Roast Pork Loin Apple sauce, roast potatoes, cauliflower puree, honey roasted carrots, sprouting broccoli, kale red wine jus	17
Roast Leg of Lamb Roast potatoes, cauliflower puree, honey roasted carrots, sprouting broccoli, kale, red wine jus	19
Roast Loin of Venison, Wild mushroom pie, parsnip puree, tender stem broccoli, crushed new potatoes, jus	24
Pan Seared Gressingham Duck Breast dauphinoise potatoes, sprouting broccoli, red wine jus	24
Curried Cod Fillet, Cauliflower bhaji, carrot puree, samphire, wilted baby spinach	20
Artichoke Risotto, Preserved lemon, artichoke crisps, rocket and parmesan salad	16
Roasted Oaksmere Garden Winter Vegetable Pithivier, Crushed new potatoes, tender stem broccoli, buttered black cabbage, onion jus	17
Vegan Burger Brioche style vegan bun, plant based patty, vegan feta, gem lettuce, beef tomato, gherkin, fries vegan slaw	16

BERTHA CHARCOAL OVEN

SEE TODAY'S SPECIAL BOARDS FOR AVAILABLE CUTS AND WEIGHTS

SIDE ORDERS 5		OAKSMERE FAVORITES
Seasonal garden salad	Oaksmere 28-day dry aged sirloin steak 12 per 100g	Homemade 8oz Steak Burger dry cured Suffolk bacon, oak smoked cheddar, gem lettuce, tomato chutney, hand cut chips, bacon slaw 18
Seasonal vegetables	Oaksmere 28-day dry aged ribeye steak 13 per 100g	
Hand cut chips	Oaksmere 21-day dry aged fillet steak 15 per 100g	Beer Battered Cod Fillet hand cut chips, pea puree, tartare sauce 17
Skin on skinny fries	Oaksmere Mixed Grill 34	
Creamed Potato	Gammon, sirloin steak, lamb chop, pork steak, sausage	
STEAK SAUCES 4		
Brandy and Green Peppercorn, Creamy Blue Cheese Bordelaise	<i>All served with hand cut chips, portobello mushroom and roasted plum tomato</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

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DESSERTS

White Chocolate Cheesecake Passionfruit gel, raspberry sorbet	9
Dark Chocolate Brownie Pistachio ice cream, chocolate sauce	9
Sticky Toffee Pudding Toffee sauce, vanilla ice cream	9
Cappuccino Crème Brulee Brown sugar shortbread	9
Oaksmere Cheeseboard Suffolk Gold, Binham Blue, Baron Bigod with homemade chutney, quince jelly, grapes & artisan crackers	12

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