

THE OAKSMERE

Set Menu

(Monday -Thursday 12.00 -14.30 / 18.00 -21.00)

Two Course/ Three Course Lunch

£19.95 / £22.95

Two Course/ Three Course Dinner

£21.95 / £24.95

STARTER

Winter Vegetable Soup, vegetable crisps & warm bread

Smoked Haddock Rarebit, slowly roasted tomato, rocket & toasted sourdough

Potted Braised Blythburgh Pork, apple compote, crackling & toasted rye bread

Bubble & Squeak Cakes, baby spinach & mustard hollandaise sauce

MAIN COURSE

Lamb Shank Shepherd's Pie, honey roasted carrots & black cabbage

Blythburgh T-Bone Pork Steak, slowly roasted onions & apples, sauté potatoes, cider gravy

Pan Seared Liver & Smoked Streaky Bacon, mustard mash potasto, peas, onion gravy

Herb Crumbed Haddock Fillet, crushed new potatoes, black cabbage, lemon butter

Gnocchi, roasted Oaksmere garden squash , sage pesto rocket, Parmesan

Dessert

Chocolate Cup, pistachio & white chocolate mousse, raspberry coulis

Warm Bakewell Tart, clotted cream

Lemon Posset, homemade shortbread

Two Scoops of Ice Cream

(Dark Chocolate & Gingerbread, Vanilla, Strawberry, Mint Chocolate, Salted Caramel)

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