

# THE OAKSMERE

Warm Sour Dough Baguette

with garlic butter £6 --- with ham hock butter £8 --- with baked camembert & chutney £14

## STARTERS

Chicken Liver Parfait, golden raisin and apricot jam, toasted sour dough	10
Pan Seared Scallops, beetroot and smoked garlic puree, Norfolk samphire, beetroot caviar	14
Charcoal Roasted Local Asparagus, poached egg, summer truffle, mustard dressing	11
Chilled Oaksmere Garden Courgette Soup, crumbled feta, toasted pinenuts	9
Bourbon Glazed Sticky Pork Cheek, pressed apple terrine, burnt apple puree, black pudding, balsamic onions	9

## MAIN COURSES

Pan Roasted Guinea Fowl Supreme, potato & pancetta terrine, butter braised hispi cabbage, jus	24
Teriyaki Glazed Pork Fillet, sesame, ginger, soy braised pak choi, saute new potatoes	20
Charcoal Roasted Lamb Short Saddle, confit potatoes, slowly roasted shallot, back cabbage, wild garlic emulsion	28
Pan Seared Gressingham Duck Breast, confit duck leg croquette, sprouting broccoli, gooseberry sauce	24
Pan Seared Sea Trout Supreme, crushed new potatoes, chargrilled asparagus, minted hollandaise sauce	23
Mussels, Clams and King Prawn Tagliatelle, Provençal sauce, watercress salad, sourdough	10/20
Pea, Mint and Asparagus Risotto, Pea shoots, mint crisps, rocket and parmesan salad	8/16
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 Thick cut chips, salad, tartare sauce	17

## BERTHA CHARCOAL OVEN

SEE TODAY'S SPECIAL BOARDS FOR AVAILABLE CUTS AND WEIGHTS

STEAK SAUCES 4	Oaksmere 28-day dry aged sirloin steak 12 per 100g	SIDE ORDERS 5
Brandy and Green Peppercorn,	Oaksmere 28-day dry aged ribeye steak 13 per 100g	Seasonal garden salad
Creamy Blue Cheese	Oaksmere 21-day dry aged fillet steak 15 per 100g	Seasonal garden vegetable
Bordelaise	Oaksmere Mixed Grill 34	Hand cut chips
	Gammon, sirloin steak, lamb chop, pork steak, sausage	Skin on skinny fries

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

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