

# THE OAKSMERE

## PUB & TERRACE DINING MENU

### WARM SOUR DOUGH BAGUETTE

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

### TAPAS / STARTERS

SATAY COATED CHICKEN WINGS  
 TEMPURA KING PRAWNS, SESAME, SOY, CHILLI DIP  
 HOI SIN BLYTHBURGH PORK BELLY, SPRING ONION  
 OAKSMERE SCOTCH EGG, STOKES BROWN SAUCE  
 CHICKEN GOUJIONS, BBQ DIP  
 CRAYFISH, GEM LETTUCE, MARIE ROSE  
 BREADED WHITEBAIT, TARTARE SAUCE  
 PAN FRIED CHORIZO, SOUR DOUGH  
 CRAB CAKES, PINEAPPLE SALSA  
 HONEY AND MUSTARD CHIPOLATAS  
 SMOKED SALMON, LEMON MAYONNAISE, CAPERS  
 HASH BROWN, BEEF BRISKET, SMOKED CHEDDAR  
 CHARCOAL ROASTED COURGETTE, FETA, PINENUTS  
 WATERCRESS HUMMUS, BREAD STICKS  
 MAPLE GLAZED BABY BACK RIBS  
 MARINATED MIXED OLIVES  
 HALLOUMI FRIES, SWEET CHILLI DIP  
 ROSEMARY & SEA SALT CHIPS  
 ASPEN FRIES (TRUFFLE, PARMESAN, PARSLEY)

**£6.50 EACH OR 3 FOR £17**

### OAKSMERE PIZZAS

#### STONE BAKED 12" SOUR DOUGH PIZZA'S

**CLASSIC MARGHERITA**  
 Homemade tomato sauce, mozzarella, fresh basil 15

**STEAK & BLUE**  
 Homemade tomato sauce, mozzarella, fillet steak and Binham blue cheese 20

**BBQ PULLED PORK**  
 Homemade bbq sauce base, mozzarella, slowly cooked pulled pork, charcoal roasted peppers, red onion 17

**RED ONION & GOATS CHEESE**  
 Homemade tomato sauce, mozzarella, slowly roasted red onions, goats cheese 16

### SOMETHING SWEET

**APRICOT AND AMARETTO FOOL**  
 Poached apricots, crème fraiche, amaretti crumb, apricot jam 9

**SUMMER BERRY CUSTARD TART**  
 Mint infused berries, raspberry sorbet 9

**LEMON POSSET**  
 Oaksmere lavender shortbread, poached rhubarb 9

### SANDWICHES

**MATURE CHEDDAR & CHUTNEY** 8

**HONEY ROAST HAM & MUSTARD** 9

**BBQ PULLED PORK & BABY WATERCRESS** 10

**FISH FINGER, ROCKET & TARTARE** 10

**CHARCOAL ROASTED RED PEPPER, RED ONIONS AND PESTO** 9

choice of granary or white bread with salad garnish, crisps and slaw

### MAIN COURSES

**CHARCOAL ROASTED BARNESLEY CHOP**  
 Rosemary fries, asparagus, minted hollandaise sauce 20

**GRILLED SMOKED HADDOCK**  
 Welsh rarebit, warm plum tomato and chive salad, buttered new potatoes 18

**CHARGRILLED GAMMON STEAK**  
 Saute new potatoes, chicory and baby watercress salad, pear mayonnaise 16

**COLD POACHED SALMON SALAD**  
 Asparagus, compressed cucumber, mixed leaves, buttered new potatoes, chilli, soy and sesame dressing 18

**HOMEMADE CHICKEN KIEV**  
 Thick cut chips, mixed leaf salad 18

**BEEF BRISKET BURGER**  
 Hickory smoked pulled beef brisket, toasted brioche bap, pickles, smoked cheddar, mustard relish, fries and slaw 17

**BREADED MONKFISH "SCAMPI"**  
 Thick cut chips, mixed leaf salad, tartare sauce 19

**BEER BATTERED COD FILLET**  
 Thick cut chips, mixed leaf salad, tartare sauce 17

### GELATO

**LEMON AND PROSECCO** 6

**GOOSEBERRY AND ELDERFLOWER** 6

**OAKSMERE LAVENDER** 6

**STRAWBERRY & BASIL** 6

**CHERRY AND AMARETTO** 6

served in a waffle cone

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER.  
 ALLERGENS MENU IS AVAILABLE ON REQUEST.