

BREADS & NIBBLES

Marinated Olives | 6

Warm Oaksmere Smoked, Salted and Caramelized Nuts | 5

Warm Pork Scratchings, Spring Onion, Chilli, Apple Sauce | 6

Rosemary and Smoked Sea Salt Focaccia, Honey & Thyme Butter | 10

Burrata, Aspoll Balsamic Glaze, Heritage Tomatoes, Basil Pesto,
Herb Crumb | 14

Hickory Planked Smoked Camembert, Red Pepper Jelly, Jalapenos,
Ciabatta | 16

TAPAS

Buttermilk Chicken Wings,
Sweet Bourbon BBQ or Sriracha Mayo Coated | 7

Asian Pork Belly Bites, Sticky Hoi Sin, Cucumber & Herb Salad | 8

Scotch Egg, Oaksmere Homemade Brown Sauce | 8

Confit Duck Spring Rolls, Soy, Ginger & Sesame Dipping Sauce | 8

Honey Cured Smoked Ham Ribs, Mustard Seed Caviar | 8

Oaksmere Smoked Blythburgh Pork & Venison Sausage,
Black Garlic Mayonnaise | 8

Crispy Salt & Pepper Squid, Crispy Kale, Lemon Mayonnaise | 8

Panko Crusted Coconut Prawns, Bang Bang Sauce,
Fire Roasted Chillies | 8

Charcoal Roasted Mediterranean Vegetables, Pesto | 7

Hummus, Toasted Pine Nuts, Chargrilled Artichokes, Warm Flat Bread | 7

Moroccan Spiced Cauliflower Bites, Carrot & Ginger Puree,
Spring Onions | 7
3 for 19

THE BERTHA CHARCOAL OVEN

Mixed Grill: Sirloin Steak, Pork Steak, Gammon Steak, Lamb Chop, Sausage,
Skin on Fries, Flat Mushroom, Roasted Plum Tomato, Onion Rings | 35

Steak Burger- Two Pressed 4oz Beef Patties, Dry Cured Streaky Bacon,
Smoked Cheddar, American Cheese, Smoked Mustard Mayonnaise, Pickled
Cucumber | 20

Salmon Supreme, Sauté Potatoes, Charcoal Roasted Mediterranean
Vegetable, Pesto | 24

OAKSMERE BERTHA PLATTER

½ Rack Ham Ribs, Smoked Blythburgh Pork Sausage, Bourbon BBQ Chicken
Wings, Pulled Short Rib, Honey Pork Belly, Skin on Fries, Slaw
32 for One 55 for Two

PRIME LOCAL BEEF 28 DAY DRY AGED

Ribeye Steak 14 per 100g

Sirloin Steak 14 per 100g

Fillet Steak 17 per 100g

*Served with Thick Cut Chips, Flat Mushroom,
Roasted Plum Tomato, Onion Rings,*

Steak Sauce & Butters | 5

Wild Garlic Butter
Green Peppercorn Sauce / Blue Cheese Sauce

Please See Black Boards For Today's Available Weights and Cuts

SIDES | 6

Buttered New Potatoes | Garden Salad | Seasonal Vegetables | Rosemary &
Sea Salt Chips | Garlic and Paprika Fries | Skin on Fries | Thick Cut Chips |



OAKSMERE

SUFFOLK | ENGLAND

STARTERS

Slowly Charcoal Roasted Beef Short Rib Croquettes, Brown Butter &
Cauliflower Puree, Smoked Mustard, Baby Watercress | 11

Pan Roasted Quail Breast, Confit Leg, Butternut Squash Puree, Crispy Kale,
Smoked Chicken Broth, Crispy Chicken Skin | 12

Smoked Venison, Honey Roasted Fig, Walnut & Blue Cheese Tart,
Herb Salad | 12

Pan Seared King Scallops, Parsnip Rosti, Wilted Greens, Garlic Emulsion | 15

Hand Picked Crab and Prawn Raviolo, Steamed Mussels, Lobster Bisque | 12

Parsnip Soup, Mini Onion Bhajis, Curried Golden Raisins, Sour Dough | 9

MAIN COURSES

Beef Fillet Wellington, Mushroom Duxelles, Fondant Potato, Honey Roasted
Carrots, Buttered Kale | 40

Pan Seared Gressingham Duck Breast, Beetroot Puree, Roasted Balsamic Plum,
Kale, Duck Fat Potato Terrine | 32

Pan Roasted Chicken Supreme, Thyme and Parmesan Dauphinoise Potato
Courgette & Tarragon Puree, Black Garlic, Crispy Chicken Skin, Chicken Jus | 25

Blythburgh Pork: Fillet, Braised Belly, Confit Shoulder Bon Bon, Brown Butter &
Cauliflower Puree, Mustard Mashed Potato, Kale, Honey Roasted Carrot, Jus | 24

Spicy Mussels, Chorizo, Hawkstone Cider, Warm Ciabatta, Skin on Fries | 20

Pan Seared Mackerel Fillet, Warm Horseradish Potato Salad, Ash Roasted Baby
Beetroots, Buttered Fine Beans, Watercress Puree | 19

Roasted Butternut Squash & Baby Spinach Tagliatelle, Parmesan Shavings,
Rocket Salad | 16
add prawns 6 or chicken 4

PUB FAVOURITES

Steak & Guinness Shortcrust Pastry Pie, Mashed Potato, Honey Roasted
Carrots, Buttered Kale | 22

Pheasant, Partridge, Smoked Bacon and Leek Puff Pastry Pie Mashed Potato,
Honey Roasted Carrots, Buttered Kale | 19

Beef Cheek Lasagne, Plum Tomato & Fire Roasted Red Pepper Sauce,
Dressed Salad, Skin on Fries | 19

Charcoal Roasted Mediterranean Vegetable Lasagne, Plum Tomato & Fire
Roasted Red Pepper Sauce, Dressed Salad, Skin on Fries | 17

Beer Battered Cod Fillet, Thick Cut Chips, Pea Puree, Tartare Sauce | 19

Buttermilk Chicken Burger – Black Garlic Mayonnaise, Gem Lettuce, Beef
Tomato, *Sweet & Sticky BBQ or Hot Sauce* Skin on Fries, Slaw | 18

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

WANT TO FIND OUT MORE?...



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