

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

Tempura 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, Skin on Fries, Slaw | 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

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



OAKSMERE

SUFFOLK | ENGLAND

STARTERS

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

Chicken Liver Parfait, Golden Raisin and Apricot Jam, Toasted Brioche | 11

Grilled Asparagus, Poached Egg, Hollandaise Sauce, Crispy Shallots | 11

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

Leek, Watercress and Pea Soup, Crème Fraiche, 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

Pan Roasted Lamb Cutlets, Giant Cous Cous, Marinated Feta, Sun Blushed
Tomatoes, Purple Sprouting Broccoli, Wild Garlic Oil | 28

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

Moules Marinière, Garlic, Cream, Parsley, Warm Ciabatta, Skin on Fries | 20

Pan Roasted Hake Supreme, King Prawns, Chorizo, Smoked Bacon, Red Pepper,
Tomato, Roasted New Potatoes | 24

Roasted Butternut Squash & Baby Spinach Tagliatelle, Parmesan Shavings,
Rocket Salad | 16

PUB FAVOURITES

Steak & Guinness Shortcrust Pastry Pie, Mashed Potato, Honey Roasted
Carrots, Buttered Kale | 20

Pulled Chicken & Green Peppercorn Filo Pastry Pie,
Buttered New Potatoes, Fine Green Beans | 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

SIDES | 6

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

WANT TO FIND OUT MORE?...



PLEASE SCAN