

The Oak Restaurant

Lunch menu - Monday to Saturday



Why not add a starter and enjoy three courses or choose two starters as a light lunch priced accordingly

Spiced Cauliflower velouté – coconut, parsnip bhajis £8.75

Pacific Oysters Half Dozen £14.50

We make every effort to ensure the quality of our oysters. There is a degree of risk when eating uncooked shellfish.

Prawn and Crab cocktail - generous and as good as you'll get £13.70

Seared Shetland Scallops – pea purée, pressed ham hock, pea fricassee £17.85

Galia Melon - fresh figs, fruits £11.65 with Tuscan ham £16.95

Chicken Liver Parfait - orange and redcurrant sauce £14.55

Tempura of King Prawns - baby asparagus, lime and coriander salsa £18.25

Moules Marinière - £14.80

Prawn and Crab fish cake - corriander, roasted red pepper mayonnaise, leaf salad £14.35

Smoked Salmon from the Severn and Wye smokery £15.75

Gruyère Cheese Fritters - Thai jelly £12.25

Or choose any of the following dishes with cheese or dessert £29.95

Half Lobster Spaghetti - lobster oil, tomato, mild chilli

A large Dover Sole - grilled or deep fried, chive mash £20.00 extra

Breast of Chicken - tagliatelle, smoked bacon, mushroom cream

Half Lobster salad - dressed salad, thick mayonnaise, new potatoes

'Shetland Var' Salmon - white wine, butter and prawn sauce

Fish and Chips - fresh haddock from Billingsgate market crisply battered mushy peas

English Sirloin of Beef - roasted rare to medium on the bone, carved at your table, Yorkshire pudding, a panaché of vegetables, roasted potatoes

Half a Woodbridge Duck sage and onion stuffing, apple sauce, a panaché of vegetables, roasted potatoes

Omelette Arnold Bennett - three egg omelette, natural smoked haddock, cream sauce

Seared Calves Liver - pommes mousseline, savoy cabbage, bacon

Pan-fried Skate Wing - warm tartare sauce

Steak and Kidney pudding - parsley mash, roasted carrot, parsnip

Dessert Trolley or a selection of Ice Creams and Sorbets

Cheese Trolley - Lincolnshire Poacher, Colston Bassett Stilton, Brie de Meaux, Ticklemore, Cote Hill Blue
Celery, grapes, Welbournes Bakery plum loaf

Filter, Cappuccino, or Decaffeinated Coffee or a selection of Teas with chocolate truffles £5.30
Espresso coffee with chocolate truffles £3.10

Paul Reseigh: Chef Patron Paul Nicholls: Head Chef
Please advise our team of any special dietary requirements
November 2017

All prices include VAT