STARTERS

Smoked salmon pickle salad, crème fraîche, dill & lime 9
Baked camembert to share, honey & rosemary, crusty bread, crudités & chilli jam 14 *gf**
Soup of the day, crusty bread & salted butter 7 *gf* ve*
Pork rillette, caramelised onion, apricot chutney, crostini 9
Pil pil prawns, olive oil crostini 9 *gf**

MAIN COURSES

30-day aged Birkett's rib-eye, truffle fries, rocket & parmesan salad 29 *gf*
+ peppercorn or bearnaise sauce 4
Duck breast, fondant potato, tenderstem, blueberry jus 24 *gf*
Chicken parmigiana, breaded chicken escalope, tomato sauce, parmesan, fries 21 *gf**
Belly pork, black pudding & potato croquette, buttered cabbage, beer gravy, pork quaver 23 *gf**
Catch of the day fish pie, tenderstem, soft boiled egg 22 *gf*
French onion 'mac' & cheese 18 *v*
The Oak Room burger, brioche bun, Monterey Jack, smoked chilli jelly, cornichon, fries 19 *gf*
Roasted parnsip & tofu, curry romesco sauce, puffed rice, crispy parnsip skin, hazelnuts 19 v

SIDES

Skin-on-fries 5
Truffle & parmesan fries 6
Charred romaine, crispy onions 5
Homemade coleslaw 5
Garlic & chilli tenderstem 5
Glazed carrots 5

PIZZA

Margherita, mozzarella, basil 11 v
Calabrese, nduja, roquito, parmesan, mozzarella 15.5
American, mozzarella, pepperoni 14
Caprina, goat's cheese, red onion chutney, garlic oil, rocket 14 v
Fennel sausage, bechamel, onion, Wilderbee hot honey, tenderstem 15.5
Fig, hazelnut, stilton, mozzarella, pesto 15 v
Bechamel, chicken, mushroom, onion, garlic oil, balsamic glaze 15.5

DESSERTS

Lemon Bakewell tart, clotted cream ice cream 9
Chocolate & orange brownie, honeycomb and orange sorbet 9
Sticky banoffee pudding 9
Cookies and cream semifreddo, sesame praline 9
Millionaire's chocolate cremeux 9
Cheeseboard, Côte Hill Blue, Lincolnshire Poacher, Dambuster, Montagnolo, Rutland Red, Baron Bigod, plain, parmesan and sea salt crackers, frozen grapes, fig & apple chutney, Netherend farm butter 12

Please alert your server to any allergies or dietary requirements *gf** can be made gluten free upon request