

SUNDAY MENU

Starters

Warm pork and leek scotch egg £7.50 (add black pudding 75p)

A soft boiled egg wrapped in pork and leek sausage and coated in panko breadcrumbs served with crisp bacon shards and a tarragon infused cream

King prawn in chilli and garlic oil £7.50

Shell off king prawns flavoured with fresh chilli and garlic oil served with a piece of oven baked ciabatta

Soup of the day £6.00 (as a main £10.00)

Homemade soup served with a piece of oven baked ciabatta

Devilleed mushrooms £7.00

Chestnut mushrooms sauteed in garlic butter in a thick rich sauce of tabasco, Worcestershire sauce, English mustard and cream served with a piece of oven baked ciabatta

Starters to share

Whole oven baked camembert £13.50

with caramelised onion chutney, garlic rosemary, thyme, and honey served with oven roasted ciabatta

We serve our vegetables al dente - please ask if you would like them cooked differently

Please speak to a member of staff if you have ANY food allergies

There will be a discretionary service charge of 10% on table of 10 or more

Other vegan dishes available on request (VGN)

Main menu

Beer battered haddock £14.50

served with lightly salted chips, garden peas, homemade tartar sauce and lemon wedge

10 pieces of deep fried scampi tails £13.00 (£9.00 small)

served with lightly salted chips, garden peas, homemade tartar sauce and a lemon wedge

Chicken breast burger £14.50

seasoned with Cajun spices, coated in panko bread crumbs served with garlic mayonnaise, BBQ sauce, smoke cheese, lettuce, tomato all served in a toasted ciabatta with lightly salted chips and a pot of red slaw

The Oak Burger £13.00

home made beef patty cooked medium-medium well with a tomato chutney, lettuce and sliced tomato in a toasted brioche bun served with a pot of red slaw and lightly salted chips

Why not add, cheese or bacon or caramalised onion for £1.00 each

Vegetarian lasagne £13.00

served with a mixed house salad and half a garlic ciabatta

Sunday Roast £15.00

A choice of Roast topside of beef or chefs roast of the day or vegetarian nut roast
Served with roast potatoes, honey glazed parsnips, buttered carrots, cauliflower cheese, braised red cabbage, and gravy. Topped with a yorkshire pudding
Or have a mix of both meats.

Please ask you server as to how you would like your beef cooked
