



OAKHILL

Starters

Soup of the day, Mini Tin Loaf & Butter (V, VG, GFO, DF) £5.50

Salad Champenoise – Curly Endive, Bacon, Sauteed Potatoes, Soft Poached Egg and Wholegrain Mustard Dressing (GFO, DF) £6.75

Mushroom Feuillet – Fricassee of Wild Mushroom and Tarragon in a Puff Pastry Shell (V) £6.50

Smooth Chicken Liver Pate – Apple and Ale Chutney, Focaccia Croutons £5.95

Classic Prawn Cocktail – Atlantic Prawns bound in Marie Rose Sauce, accompanied with Crisp Baby Gem Lettuce and Granary Bread and Butter (GFO) £7.00

Oven Baked Camembert – Homemade Red Onion Marmalade and Warm Ciabatta (GFO) £7.95

Crushed Avocado, Roasted Cherry Tomatoes and Seafood Tian topped with Cream Cheese (V, GFO) £7.25

Mains

Homemade Steak and Ale Pie – Triple cooked Chips, Gravy with a choice of Minted Mushy or Garden Peas (DF) £14.95

Chicken Schnitzel – Parmesan coated Chicken Breast, Garlic and Herb Butter, Rocket, Mash and Roasted Lemon £14.95

10oz Barnsley Chop – Roasted Sweet Potato, Honey and Cumin Roasted Baby Carrots finished with a Cumberland Sauce (GF, DF) £17.95

Pan Seared Lambs' Liver with Crispy Smoked Bacon presented on Black Pudding Mash finished with a Shallot, Thyme and Red Wine Sauce topped with Crispy Onions (GFO) £14.95

8oz Fillet Steak cooked in a Garlic and Herb Oil, Dauphinoise Potatoes, Parsnip Puree and Glazed Baby Carrots accompanied with a Wild Mushroom and Pancetta Sauce (GF) £28.00

Dairy Free (DF) Contains Nuts(N) Gluten Free Option (GFO) Vegetarian (V) Vegan Option (VGO)



OAKHILL

Fish Dishes

Beer Battered Haddock – Chips, Roasted Lemon, Homemade Tartar Sauce and a choice of Minted Mushy or Garden Peas (GFO, DF) £13.95

Golden Breaded Scampi – Chips, Homemade Tartar Sauce, Side Salad and Garden Peas (DF) £12.95

Homemade Breaded Fishcake – Served with Julienne of Vegetables, Parsley Buttered New Potatoes Bound in a Creamy White Wine Sauce £13.95

Salmon – Pan Seared Salmon fillet on a Sweet Potato, Chorizo and Mixed Bean Casserole (DF) £14.95

Moules Mariniere – Mussels, White Wine, Garlic, Cream, Parsley and Julienne of Vegetables with Skin on Fries and Roasted Garlic Mayo (GF) £15.95

Vegan / Vegetarian Options

Halloumi Burger – Halloumi, Field Mushroom, Roasted Bell Pepper and Spicy Tomato Chutney Served with Skin on Fries, Coleslaw, and Battered Onion Rings (V, VGO) £13.50

Sweet Potato Spinach and Chickpea Curry, Fragrant Rice, Onion Bhajis and Mini Naan Bread (V, DF, VGO) £13.00

Smoked Three Bean Chilli, Rice, Spiced Tortilla Chips and Sour Cream Dip (V) £13.00

Vegetarian Quiche of the Day, Side Salad, Coleslaw with Skin on Fries £13.00

Tagliatelle al Pesto Di Basilico – Basil, Garlic, Olive Oil, Feta Cheese and Pine Nuts £12.95

Tagliatelle al Funghi – Cream, White Wine, Porcini, Oyster and Cup Mushrooms £12.75

Dairy Free (DF) Contains Nuts(N) Gluten Free Option (GFO) Vegetarian (V) Vegan Option (VGO)



OAKHILL

From The Grill

10oz D-cut Gammon Steak (GFO) £13.95

Mixed Grill – Rump Steak, Gammon Steak, Pork Sausage, Black Pudding and Lambs Liver £22.95

All the above served with Triple Cooked Chips, Onion Rings, Mushroom, Roasted Tomato, Pineapple, Fried Egg and Garden Peas

Steaks – Rump (£22.00) or Ribeye (£24.00) (GF option available) All Steaks pan seared & basted with a Garlic & Thyme Butter, served with triple Cooked Chips, Field Mushroom, Roast Vine Tomatoes, Peas, Beer Battered Onion Rings & a choice of sauce – Creamy Peppercorn Sauce or Stilton

Sides

Sweet Potato Fries (DF GF V VG) £3.95

Garden Salad (DF V VG) £3.50

Coleslaw (V) £3.00

Hand Cut Chips (DF GF V VG) £3.50

Skin on Fries (DF GF V VG) £3.50

Halloumi Fries (DF GF V) £4.95

Onion Rings (V) £3.50

Ciabatta Garlic Bread (V) £3.50

Bread Basket (V) £3.00

Dairy Free (DF) Contains Nuts(N) Gluten Free Option (GFO) Vegetarian (V) Vegan Option (VGO)



OAKHILL

Desserts

Vanilla Cheesecake with a Lemon Curd Centre £6.50

Salted Caramel Ice Cream and Chocolate Brownie Sundae (GFO) £6.50

Apple and Cherry Compote Tart topped with Almond Crumble (N) £6.50

Warm Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream (VGO) £6.50

Selection of Ice Cream and Sorbets (GG, V, VGO) £6.50

Selection of Cheese and Biscuits £8.00

Chef Dessert of the Day £6.50

Dairy Free (DF) Contains Nuts(N) Gluten Free Option (GFO) Vegetarian (V) Vegan Option (VGO)