



Starters

Soup of the Day served with a Mini Bread Roll and Butter (V, VGO, GFO)

Seafood Cocktail - Mixed Seafood in Dill Vinaigrette with Iceberg Lettuce, Marie-Rose Sauce, and a slice of Bread and Butter (GFO, DFO)

Buttermilk Chicken Shish Kebabs served on a Mini Naan Bread, Asian Slaw and Lime Pickle (GFO)

Pork Apple and Pistachio Terrine served with Toasted Sourdough, and Apple Cider Chutney (GFO, N)

Warm Hummus with Raisins, Marinated Olives, Toasted Pine Kernels and Warm Pitta Bread (VGO, V, GFO, N)

Homemade Fishcakes served with Baby Watercress, and a Basil Remoulade (GFO, DFO)

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



OAKHILL

Mains

Roast Sirloin of Beef, Rosemary, Sea Salted Roasted Potatoes, Mashed Potato, Yorkshire Pudding, and Seasonal Vegetables (GFO)

Roast Turkey with Homemade Chipolata, Sage and Onion Stuffing, Rosemary and Sea Salted Roasted Potatoes, Mashed Potato, Yorkshire Pudding, and Seasonal Vegetables (GFO)

Roast Pork, Crackling, Sage and Onion Stuffing, Rosemary and Sea Salted Roasted Potatoes, Mashed Potato, Yorkshire Pudding, and Seasonal Vegetables (GFO)

Homemade Nut Roast, Crushed Roast Potatoes, Vegetarian Gravy and Seasonal Vegetables (V, VGO, N)

Golden Breaded Scampi, Triple Cooked Chips, Salad, Tartar Sauce and Lemon (GFO)

10 oz Gammon Steak, served with Hand Cut Chips, Pineapple, Mushroom, Tomato, Fried Egg, Garden Peas, and Onion Rings (DF, GF)

Sweet Potato and Chickpea Spinach Curry served with Fragrant Rice, and a Mini Naan Bread (DF, V, VG)

Oven Baked fillet of Salmon Creamy Hollandaise Sauce, Tomato Chive Mashed Potato and Seasonal Vegetables (GF)

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



Desserts

Baileys and Chocolate Bread and Butter Pudding served with Custard

Apple and Cherry Compote Tart topped with Almond Crumble, and Vanilla Ice Cream

Lemon Jelly Cheesecake with a Mango and Stem Ginger Compote (VGO)

Selection of Cheese and Biscuits served with Celery, Grapes & Chutney (GFO)

Selection of Ice Creams and Sorbets (DFO)

Alternative Vegan, and Gluten Free Desserts are available on request

2 Course £28.95

3 Course £35.95

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If you have any food allergies or intolerances please inform our team before ordering, and if you need information on our ingredients, please ask. Please note our chips and fries may contain traces of gluten