



# OAKHILL

HOTEL · BAR · DINING · EVENTS

# Menu

## STARTERS

**Soup of the Day** £6.95

Served with a Mini Bread Roll and Butter  
(GFO, VG, N)

**Prawn Cocktail** £8.25

Served on a bed of Crisp Baby Gem Lettuce,  
Tomato, Cucumber, Lemon, and Buttered  
Granary Bread (GFO)

**Mediterranean Vegetable  
Terrine** £7.95

Layers of Roasted Vegetables, Fresh Basil and  
finished in a Tomato Jelly (VG, GF, V)

**Smoked Salmon,  
Crayfish, Avocado  
Salad** £8.95

With Sweet Chilli Sauce (GF, DF)

**Golden Breaded  
Camembert** £8.95

Served with a Wild Rocket and Sun Blush  
Tomato Salad, and Homemade Blueberry Jam  
(V, GF)

**Baked Ham Hock** £8.25

In a Chive and Nutmeg Cream Sauce topped  
with Potato Gratin (GF)

## SIDES

**Crispy Onion Rings (GF, V,  
DF)** £3.75

**Hand Cut Chips (GF,V,)** £4.50

**Skin on Fries (GF)** £3.95

**Sauteed Garlic  
Mushrooms (GF,V,VG)** £3.75

**House Salad with Herb Oil  
(GF,V,VG)** £4.25

## MAIN COURSE

**Fillet Steak** £34.95

Cooked with Garlic and Thyme - served on a  
Pomme Puree, accompanied with a Whisky  
and Peppercorn Sauce. Finished with Crispy  
Leeks and Steamed Greens (GF, DF)

**Chicken Fricassee** £21.95

Pan-Seared Chicken Supreme, cooked in a  
Wild Mushroom and Herb Cream Sauce, and  
served with a Hash Brown Rosti and  
Steamed Greens (GF, DFO)

**Pan Fried Monkfish** £25.95

With Bacon and Pea Risotto and topped with  
Crispy Samphire and Steamed Greens (GF)

**Slow Roasted Boned  
Saddle of Lamb** £29.95

Topped with a sweet Rosemary and Tomato  
Compote, Dauphinoise Potatoes, steamed  
Greens and finished with a pan Jus (GF)

**Fillet of Pork** £22.95

Wrapped in Parma Ham, and served on a bed  
of Wholegrain Mustard Mash Potato, Madeira  
Sauce and Steamed Greens (GFO, DF)

**Smoked Cauliflower  
Steak** £19.95

Served on a Butter Bean Pomme Puree  
topped with Chimichurri Salsa and Crispy  
Leeks (V, VG, GF)

**Stir Fried Vegetable  
Noodles** £19.95

Finished with Bang Bang Vegan Chiqin,  
topped with Fresh Scallions and Toasted  
Sesame Seeds (V, VG, GFO)

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

