



OAKHILL

HOTEL · BAR · DINING · EVENTS

SUNDAY MENU

STARTERS

Soup Of The Day £6.95

Served with a Mini Bread Roll and Butter (V, VGO, GFO)

Prawn Cocktail £8.95

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

Mediterranean Vegetable Terrine £8.95

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

Golden Breaded Camembert £7.95

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

Bang Bang Chiquin Salad £8.25

In a Chive and Nutmeg Cream Sauce topped with Potato Gratin (V,VG)

MAINS

Roast Sirloin of Beef £22.95
Smaller Plate £17.95

Served with Sea Salted Roasted Potatoes, Mash Potato, Yorkshire Pudding, and Seasonal Vegetables (GFO)

Roast Turkey £20.95
Smaller Plate £15.95

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

Roast Pork £20.95
Smaller Plate £15.95

Accompanied with Crackling, Sage and Onion Stuffing, Rosemary and Sea Salted Roasted Potatoes, Mash Potato, Yorkshire Pudding, and Seasonal Vegetables (GFO)

BBQ Baby Back Pork Ribs Full Rack £17.95
Half Rack £13.95

Served with Salad, Coleslaw and Skin on Fries (GF, DF)

Beer Battered Haddock £21.95
Smaller Plate £14.50

Hand-Cut Chips, A choice of Minted Mushy or Garden Peas and Homemade Tartar Sauce (GF)

Butternut Squash Wellington £19.95

Butternut Squash, Sage, Spinach and Lentil Wellington with a Tomato & Basil Sauce. Served with New Potatoes and Seasonal Vegetables (V,VG,GF)

Cauliflower Steak £17.95

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

*Gluten Free (GF) Gluten Free Option (GFO) Dairy Free (DF) Dairy Free Option (DFO) Vegan (V)
Vegetarian (VG)*



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DESSERTS

Homemade Steamed Syrup Sponge £7.95
Served with Custard

Pear Sticky Toffee Pudding £7.95
Served with Vegan Custard (GF,V,VG)

Tiramisu Torte £7.95
Served with Poached Berries and Pouring Cream

Salted Caramel Brownie Sundae £8.50
*Layers of Salted Caramel Brownie, Chocolate Sauce,
Chocolate Ice Cream and Vanilla Ice Cream (GF, VGO)*

Selection of Bluebell Dairy Ice Cream £7.95
(GFO, DFO)

Oakhill Cheeseboard £9.95
Served with Biscuits, Celery, Grapes and Chutney (GFO)

Vegan Cherry Chocolate & Almond £9.95
Brownie
Served with Dairy Free Ice Cream (GF,V,VG)

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Option (DFO) Vegan (V) Vegetarian (VG)*