

The Oak Restaurant Menu

Salads

Super grains, organic seeds & hydroponic greens

SALAD "SHUN" 9.5

'Shun' is a concept of celebrating the season's best produce

Salad greens with compressed vegetables, fruits & sesame miso dressing

PEARL BOCCONCINI, HEIRLOOM TOMATO 9.5

Rocket leaves, pesto & red wine crisp

Add prosciutto di Parma 2

MIX GRAIN SALAD 9.5

Superfood bowl with combination of quinoa, pearl barley, organic wheat, with seeds, citrus & beetroot yoghurt

TIJUANA CAESAR 9.5

Tijuana is where the Caesar salad was invented

Hearts of little gem, croutons, anchovy & soft boiled egg

Add chicken 3

Add prawns 3

Starters

SOUP OF THE DAY 7.5

BROCCOLI & STILTON TART 9.5

Aged balsamic & house salad

CARNAROLI ARANCINI 9.5

Tomato marinara, shaved parmesan, & rocket leaves

MEDITERRANEAN PLATTER 9.5

Crudités, falafel, hummus & pita

TUNA TATAKI 14.5

Wakame sesame, fava bean & wasabi mayo

KING CRAB CAKES 10.5

Red pepper remoulade, corn salsa, fennel & apple slaw

HAM HOCK & PEA TERRINE 9.5

Citrus, piccalilli & micro cress salad

PRAWN AND HALLOUMI SKEWERS 12

Rice noodles salad & Thai sweet chilli lime

SELECTION OF SPRING ROLLS 9.5

Vegetarian or duck

Sweet chilli dip

Desserts

BAKED SEASONAL BERRY CHEESECAKE 9

Fruit compôte

CHOCOLATE FONDANT 9

Vanilla ice cream

TIRAMISU 9

Cappuccino cream

LEMON & PASSIONFRUIT TART 9

Fruit coulis

FRESH FRUITS 9

CHOICE OF SORBET 9

Lemon, blood orange, raspberry

SELECTION OF ICE CREAM 9

Vanilla, chocolate, salted caramel

ARTISAN SELECTION OF CHEESE 13

Stilton, Yarg & Brie

Served with crackers, grapes & berries

Between the bread

FREE RANGE CHICKEN BURGER 14.5

Toasted bun, grilled garlic & thyme chicken supreme, melted house cheese, pickled gherkins, lettuce & tomatoes

Add bacon 2

GOURMET BURGER 16.5

Toasted bun, grilled tenderloin patty, onion confit, pickled gherkins & melted house cheese

Add bacon 2

FALAFEL & SPINACH BURGER 14.5

Toasted bun, falafel & spinach patty melted house cheese, pickled gherkins, lettuce & tomatoes

Pasta "A bottega" 10

SELECTION OF PASTA

Penne / Linguini / Gnocchi

SELECTION OF SAUCE

Arrabbiata / Cream / Aglio olio peperoncini (*contains chilli*) / Pesto cream sauce

SELECTION OF CONDIMENTS

Grilled chicken 3

Herb & garlic shrimps 3

Mild sausage 2

Grilled ratatouille 2

Baby spinach 2

Tenderstem broccoli 2

Plated Entrées

BAKED GARLIC BUTTER COD 17

Prawn & bacon preserve, saffron & thyme polenta, glazed heritage carrots & wild garlic reduction

BEER BATTER FISH 17

Haddock, mushy pea & tartare sauce, chips & smoked salt

RISOTTO AI FUNGHI 11

Wild mushrooms & aged parmesan

Add prawn 3

Add chicken 3

TWICE-COOKED PORK BELLY 19

Wasabi mash, apple & walnut in edible paper & bacon garlic blistered beans

LAMB SHANK 21

Twice-cooked, wasabi mash

From the grill...

**All steaks served with house salad, chips & jus*

FLAT IRON STEAK 16.5

Rich, deep beefy flavour

RIB EYE STEAK 28.5

Centre cut

FILLET MIGNON 29.5

Lean steak of aged beef

STRIPLOIN/SIRLOIN STEAK 24.50

Intense flavour

SAUCES

Peppercorn 1.5

Truffle mushroom 1.5

RUMP OF LAMB 24.50

From the top of the hind

CORN-FED CHICKEN BREAST 16.5

Sautéed spinach, mash & jus

Sautéed mushrooms 2

SIDES 4.5

Buttered new potatoes

Steamed vegetables

Roasted root vegetables

Mashed potato

Selection of artisan bread

Rocket & parmesan salad

Food allergies? Please let us know. Please note our kitchen is not a nut-free environment. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill

