

THE OAK HOTEL 

RESTAURANT 66

STARTERS

Mixed Olives and Breads *£3.50*

Chef's home-made soup with home-made bread & butter *£4.50*

Ham hock terrine with piccalilli, crostini & salad *£5.50*

Beer battered oysters with a lime spiced mayonnaise dip *£6.50*

King prawn & snchovy cocktail with Marie Rose sauce *£6.50*

Crispy duck pancakes, cucumber, spring onion and hoi sin sauce *£7.00*

Baked camembert in a brioche bun, chargrilled asparagus & peppers with a balsamic dressing *£7.00*

MAIN

Lamb Two Ways *£20*

Roasted rack of lamb & glazed pulled shoulder of lamb with a madeira jus served with roasted carrots, pea puree & creamy mashed potato

Charred Rump Steak *£18*

Coated in a peppercorn sauce with sautéed potatoes & sweetcorn fritters

Slow Braised Belly of Pork *£18*

With grilled black pudding & a rich pork jus served on bramley apple mashed potato & roasted baby leeks

Confit of Duck Leg in a Hoi-sin Jus *£15*

Set on crushed roast parsley potatoes, caramelized sweet red onions & honeyed parsnips

Pan-fried Sea Bream Fillet *£15*

With creamy green pesto new potatoes & baked on the vine cherry tomatoes

Chargrilled Tuna steak *£14*

With a roasted vegetable cous cous, drizzled with a lime dressing

Cauliflower Cheese & Spring Onion Tart *£12*

With sweet potato fries & a brandy ketchup
