



STARTERS

PLATTER OF BREADS FOR 2 TO SHARE	2.95	PANKO PRAWNS	8.95
		with crisp salad and sweet n sour sauce	
CHICKEN LIVER PARFAIT	6.95	SZECHUAN PEPPER & SEA SALT CALAMARI	7.50
served with a plum chutney & crispy bread		served with baby leaves & lemon garlic mayo	
VEGETABLE TEMPURA	5.95	MUSSELS IN WHITE WINE & CREAM SAUCE	6.95
served with a crispy Asian salad & sweet chilli sauce		SOUP OF THE DAY WITH CRUSTY BREAD	4.95
DUCK SPRING ROLLS	6.95	BAKED CAMEMBERT	6.95
with hoi sin sauce		served with crispy bread & a sticky date compote	
GRILLED HALLOUMI	5.95		
with mixed baby leaves and sweet chilli sauce			
CHICKEN SATAY	6.95		
with a peanut sauce & Asian salad			

MAINS

SHRIMP LINGUINI	13.95	FULL RACK OF BBQ PORK RIBS	14.95
in a creamy, wild mushroom sauce		with triple cooked chips dusted with oak bar spice mix	
COURGETTE SPAGHETTI	12.95	STICKY PORK BELLY	14.95
in a wild mushroom and cream sauce topped with shaved parmesan & truffle oil		with creamy mash, apple & ginger compote, crackling with a port jus	
BEER BATTERED FISH	12.95	LAMB SHANK SHEPHERD'S PIE	15.95
with triple cooked chips, minted mushy peas & homemade tartare sauce		with seasonal Vegetables	
OAK BAR BURGER	12.95	CHARGRILLED FILLET STEAK	24.95
in a toasted brioche bun with smoked crispy bacon & melted cheddar, with triple cooked chips dusted in Oak Bar special ground spice		with herb butter, triple cooked chips, grilled tomato & mushroom	
CHICKEN MILANESE	13.95	CHARGRILLED RIBEYE STEAK	19.95
with a chili and parmesan crust, served with sweet cherry tomato & basil linguini		with triple cooked chips, grilled tomato & mushroom	
THAI CHICKEN GREEN CURRY	13.95	FILLET MIGNON	29.95
with a basmati rice		with jumbo prawns, triple cooked chips, grilled tomato & mushroom	
PAN-FRIED SEA BASS	14.95	CHATEAUBRIAND FOR TWO	49.95
with spring onion, garlic and herb fried rice		topped with herb butter, served with triple cooked chips, onion rings, grilled tomato, mushroom & pepper sauce	
SMOKED HADDOCK	14.95	HERB CRUSTED RACK OF LAMB	26.95
with a soft poached egg, crushed potatoes & a creamy mustard sauce		with creamy mash and red wine jus	

SALADS

CHICKEN CAESAR SALAD	9.95	GRILLED GOATS CHEESE & MEDITERRANEAN VEGETABLE SALAD	9.95
		with a pesto & balsamic reduction	

FOR SIDES, SAUCES & DESSERTS, PLEASE TURN OVER

SIDES

2.95

TRIPLE COOKED CHIPS
SWEET POTATO WEDGES
CREAMED POTATO
SAUTÉED BABY POTATOES
BUTTERED BABY CARROTS
BUTTERED PEAS
CREAMED BABY SPINACH
MIXED BABY VEGETABLES
ROCKET AND PARMESAN SALAD
COLESLAW
ONION RINGS
MIXED SIDE SALAD
CAULIFLOWER CHEESE

SAUCES

1.95

GREEN PEPPERCORN
BÉARNAISE
RED WINE JUS

DESSERTS

DARK CHOCOLATE BROWNIE with white chocolate sauce and clotted cream	5.95
STICKY TOFFEE PUDDING with salted caramel sauce and vanilla ice cream	5.95
CRUMBLE OF THE DAY WITH CUSTARD	5.50
VANILLA BAKED CHEESECAKE with a berry compote and clotted cream	5.95
A 3-SCOOP ICE CREAM SELECTION	4.95
CHEESE BOARD with homemade chutney and a selection of biscuits	7.95