

## Starters

Mediterranean Marinated Olives £4.00 (V)

Freshly Baked Breads with Oil, Balsamic Reduction & an Olive Tapenade £5 (V)

Cream of Mushroom & Sherry Soup with Freshly Baked Bread £5.50 (V)

Crayfish & Smoked Salmon Timbale with Rye Bread Seasonal Leaves £7

Beetroot & Blue Cheese Risotto. £7 (Vegan option available)

The Oak Platter Smoked Chicken, Hart Grove Coppa, Dorset Salami, Chorizo, Smoked Salmon, Sun Blush Tomatoes, Chutney, Olives & Garlic Bread £13.50

Mini Baked Camembert (150g) studded with Garlic & Rosemary, with Crusty Bread, Chutney, Cornichons, Celery, Apple, Olive Oil & Balsamic Dressing £8.50 (V)

## Traditional Roasts

Dry Aged Rare Sirloin of Beef (28 Days) with Yorkshire Pudding £16

Roast Loin of Pork with Crackling £14

Corn Fed Chicken Breast with Sage & Onion Stuffing £14

Roast Rump of Lamb with a Redcurrant Gravy & a Rosemary Yorkshire Pudding £16

*Each accompanied with Duck Fat Roast Potatoes, Seasonal Vegetables and Gravy*

## Mains

Butternut Squash & Sweet Potato Tagine with Lemon & Coriander Quinoa £13.50

Battered Cod Fillet with Seasonal Salad, Tartare Sauce & Triple Cooked Chips £14

Salad of Smoked Salmon & Crayfish with New Potatoes & Marie Rose Sauce £16

Cheese Ploughman's Mature Cheddar, Blue Vinney and Wooky Hole Cheddar served with our own Pickled Vegetables and Rye Bread £13.50 (V)

Fillet of Plaice & Crayfish with New Potatoes, Seasonal Vegetables & Garlic Butter £16

## Side Orders

Yorkshire Pudding £1

Roast Potatoes £3.50

Seasonal Vegetables £3.50

Please note that all our food may contain traces of all known allergens. Please speak to our staff to discuss any dietary requirements. All our food is freshly cooked to order, during periods of busy service there may be a delay.