

Oakes Grill Dinner Menu

Starters

Foie gras and chicken liver parfait, Madeira jelly, spiced apple & blackberry compote	8.00
Potted Scottish salmon, sour dough shards, tartar sauce	7.50
Wild mushroom soup, truffle oil, goats cheese cream (V)	7.00
Baby Colston Bassett stilton, pears, walnuts, red and white endive, (V)	7.50
Caesar salad, baby gem, parmesan, croutons, anchovies	6.50
Herb & garlic Infused baked camembert, crispy croute, red onion marmalade (V)	7.00
Tian of Cornish crab, ruby grapefruit jelly, frisse salad	8.50
Pressed smoked old spot ham hock, piccalilli	8.50
Sharing platter	13.00
Meat antipasti, olives, bocconcini, arancini, rosemary focaccia Sun dried tomato, rocket and parmesan salad, basil and garlic seafood Platter can also be Vegetarian please ask for details	

The Grill

- Sirloin steak 10 oz - 24.50 ★
- Rib eye steak 12 oz - 25.50 ★
- Salmon Pave, new potatoes, shallot and caper butter - 17.95

Hanbury gourmet Angus burger (10oz) - 16.75
Onion relish aged, Lancashire cheese
Gourmet chips, smoked streaky bacon

Steaks are served with confit flat mushroom, cherry tomatoes, baby water cress, steak butter

SAUCES each 1.50

Peppercorn, Béarnaise, Diane

- Rare - cool red center
- Medium Rare - cool slightly red
- Medium - warm pink center
- Medium Well - warm center, no pink
(Well done steaks can take up to 40 minutes)

Chef's Recommendations

Venison, gnocchi, buttered cabbage, cherry sauce - 24.00 ★

Jacob's ladder

Slow cooked short bone beef rib, hand cut chips
coleslaw, corn on the cob - 21.95 ★

SIDE each 3.95 ★

- Gourmet chips
- Minted new potatoes
- Green beans & shallots
- Onion, tomato & cucumber salad
- Steamed vegetables
- Mash potatoes

Main Courses

Welsh lamb rump, potato & celeriac gratin, crushed peas, rosemary jus	19.00
Roasted Gressingham duck breast, soy wilted pak choi, Parmentier potato, star anise sauce	19.50
Cornish sea bass, crab, chilli, tagliatelle	21.95 ★
South coast plaice fillets, pomme puree, baby spinach, shellfish broth, mussels	17.50
Slow braised pork belly, creamed potato, glazed carrots, granny smith puree, honey Sauce	18.00
Roasted corn fed chicken supreme, butternut squash purée green beans, pancetta, baby onions and café au lait sauce	17.00
Rigatoni pasta arrabiata, char grilled Mediterranean vegetables, garlic bread (V)	14.00
Wild mushroom pappardelle, mascarpone, truffle oil (V)	15.00
Portobello mushroom and polenta burger, Gourmet chips, mature cheddar, onion relish (V)	13.00