

Warm Bread Rolls, Salted butter, Olive Oil & Balsamic Vinegar £4.00
Marinated Olives £4.00

TO START

Ham Hock Terrine, Piccalilli, Toasted Bread £9.75 \* GF option available

Soup of the Day, Served with Bread Roll (V, VG) £7.50 GF option available

Garlic & Chilli King Prawns served with Lime and Toasted Bread £9.75 GF option available

Cured Salmon Gravlax, Capers, Pickled Shallots, Toasted Bread £9.95\* GF option available

Goat Cheese, Beetroot, Crushed Pine Nuts, Balsamic Glaze (V, GF) £8.25

MAINS

Roast Corn Fed Chicken Breast, Crushed New Jersey Potatoes,
Carrots & Green Beans, Thyme Jus £19.50 GF

Braised Feather Blade of Beef, Mashed Potatoes, Tender Stem Broccoli,
Honey Glazed Carrots, Red Wine Jus £22.75 \* GF

Beer Battered Fish, Hand Cut Chunky Chips, Mushy Peas, Tartare Sauce £18.75

Sea Bass, Spinach, Cherry Tomato, Garlic Sautéed Potatoes, White Wine Lemon Sauce £22.00 \* GF

Oatlands Beef Burger, Monterey cheese, Burger Sauce, Brioche Bun & Skinny Fries £21.95

Grilled Harissa Marinated Chicken Burger, Spicy Mayonnaise, Brioche Bun & Skinny Fries £19.95

Wild Mushroom Risotto, Spinach, Truffle Oil, Parmesan Crisp £16.50 GF

Caesar Salad, Anchovies, Croutons, Parmesan, Caesar Dressing £12.00 Chicken £16 GF option available

DESSERTS

Strawberry Eton Mess £8.25 GF

Oatlands Home Made Carrot Cake £8.25

Chocolate Fudge brownie £8.25 Gf option available

Sticky Toffee Pudding £8.25

Ice Cream & Sorbet Selection £8.25 GF

Selection of British Cheeses, Chutney, Biscuits £12.00 \*\*

*For our guests who have booked a Dinner, Bed & Breakfast package, the following supplements apply*

*\*£2 \*\*£4 \*\*\*£10*

*This menu is subject to change and availability. V Denotes suitable for vegetarians and VG for vegans. GF denotes gluten-free dishes. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order*

