



Oatlands Park HOTEL

DINNER INCLUSIVE MENU

SPRING COCKTAILS All £14.50

PASSION FRUIT MARTINI
Fresh passion fruit, Absolut vanilla vodka, Passoa liqueur and lime juice, with a shot of Prosecco on the side.

LONDON MULE TWIST
Bombay Sapphire gin, fresh ginger, lime juice and topped with ginger beer and shaken with ice.

NEGRONI
A punchy red aperitif made with equal measures of gin, Antica Formula, and Campari for a subtle balance of sweet and bitter.

OLD FASHIONED
Woodford Reserve Bourbon, dashes of Angostura Bitters, brown sugar, garnished with an orange peel

BELLINI
Fresh homemade peach puree, peach schnapps, topped with Prosecco.

MOJITO
Bacardi Blanco fresh mint, fresh lime, soda water.

ESPRESSO MARTINI
A velvety mix of vodka, espresso, coffee liqueur, topped with coffee beans.

MOCKTAILS

VIRGIN BELLINI
Peach purée, topped with lemonade and a dash of lime.

VIRGIN MOJITO (STRAWBERRY / PASSIONFRUIT / PINEAPPLE)
Lime, Mint, Brown Sugar, Lemonade, Fruit Purée

All 10.00

BITES

MARINATED OLIVES
Pitted and marinated in garlic, spices and herbs (V, VG)
£4.00

HONEY SPICED ROASTED ALMONDS
£5.00

ARTISAN BREAD
With balsamic olive oil (V, VG)
£5.50

STARTERS

LEEK & POTATO SOUP
Crispy egg, parsley oil
(V) (GFA)

HAM HOCK CONFIT TERRINE
CELERIAC REMOULADE,
SOURDOUGH TOAST (GFA)

GRILLED SEA TROUT
Peas, Peppers & Verjuice
Dressing(GFA)
£6.00

BEETROOT
With Goat's Cheese, Balsamic
Glaze

PAN FRIED WILD MUSHROOMS
Herb Oil Sourdough Toast
(GFA).
£5.00

MAIN COURSES

PAN FRIED CHICKEN BREAST
Dauphinoise potatoes, Spinach
Red Wine Jus (GF)

RUMP OF LAMB
With Fondant Potatoes Niçois
vegetables Rosemary jus (GF)
£17.00

PAN FRIED HAKE
With White Bean, Chorizo Cassoulet
(GF)

GRILLED CAULIFLOWER STEAK
With Crispy Onions, Spicy Coconut
Cream Golden Raisin & Capers (GF)

GREEN PEA RISOTTO
With Pea & Red Onions Salsa Rocket
Mint oil (VA) (GF)

OATLANDS 8oz BEEF BURGER
Smoked Cheddar & Bacon Burger
served on a Brioche Bun, Gem
Lettuce, Tomato, Red Onion, Gherkin,
Burger Sauce & Koffman Fries

Haddock
Beer Battered Haddock Fillet, Koffman
Fries, Tartare Sauce, Minted Crushed
Peas

SIDES all £5.00

Koffman Thick Cut Chips
Buttermilk Mashed Potatoes
Charred Tender stem Brown Butter
Grilled Hispi Cabbage Miso Butter Crisp
Onions
Roasted Bone Marrow Smoked Sea Salt
Caesar Salad, Smoked Pancetta,
anchovies, Shaved Parmesan

FROM THE GRILL

ALL OUR STEAKS ARE ETHICALLY SOURCED GRASS FED AND DRY AGED FOR A MINIMUM OF 28 DAYS.

OUR INDIVIDUAL STEAKS INCLUDE
ONE SAUCE AND ONE SIDE DISH

RIBEYE 284 G
£28.00

SIRLOIN ON THE BONE 284 G
£29.00

FILLET STEAK 227 G
£34.00

OUR SHARING STEAKS INCLUDE
TWO SAUCES AND TWO SIDE DISHES

FILLET STEAK COTE DE BOEUF (800g)
(FOR 2)
£80.00

TOMAHAWK STEAK (1000g) (FOR 2)
£100.00

SAUCE £4.00
Bearnaise
Peppercorn
Chimichurri
Redwine jus

AFTERNOON TEA

NYETIMBER AFTERNOON TEA
£45

**OUR TRADITIONAL AFTERNOON TEA
SERVED WITH A CHILLED GLASS OF
NYETIMBER CLASSIC CUVÉE**

HOT BEVERAGES

Espresso Coffee
Single 2.95
Double 4.05

Cappuccino 4.25
Caffe Latte 4.25
Hot Chocolate 4.75
Mocha 4.25
Machiatto 3.25

TEAS

English breakfast tea, Decaf tea, Earl
Grey, Green tea, Assam tea,
Chamomile, Peppermint,
Lemon & ginger

Small 3.50
Medium 6.00

DESSERTS

STICKY TOFFEE PUDDING
With vanilla ice cream

ICE CREAM & SORBET SELECTION
Ask your waiter for flavours

CHOCOLATE BROWNIE
With Salted Caramel Ice Cream
4.00

GLAZED LEMON TART
With Raspberry Sorbet
4.00

BRITISH CHEESE
A selection of cheese and biscuits, with
chutney, grapes and celery.

Choice of 3 cheeses

Choice of 5 cheeses
£6.00



Review us on
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Some of our menu may contain nuts, seeds, and other allergens.
V Denotes suitable for vegetarians and VG for vegans. GF denotes
gluten-free dishes. Suffix A denotes vegetarian, vegan and/or gluten-
free options are available. Please speak with the manager on duty.
Menu is subject to change and selections are subject to availability.
A discretionary service charge of 12.5% will be added to your bill.