



Oatlands Park HOTEL

A LA CARTE 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
(V, VG)
£4.00
HONEY SPICED ROASTED ALMONDS
£5.00
ARTISAN BREAD
With balsamic olive oil (V, VG)
£5.50

STARTERS
SOUP OF DAY
(V) (GFA)
£9.95
CHICKEN & HAM HOCK CONFIT TERRINE
Celeriac Remoulade, Sourdough Toast (GFA)
£14.00
SMOKED SALMON
John Ross Smoked Salmon, Caperberries, Lemon-pickled Shallot, Sourdough Bread (GFA) £13.75
BEETROOT
With Goat's Cheese, Balsamic Glaze £14.00
PAN FRIED WILD MUSHROOMS
Herb Oil Sourdough Toast (GFA). £12.00
SUMMER SALAD
Summer Vegetable Salad, Gem & Frisee Lettuce, Chardonnay Vinaigrette (VG). £12.50

MAIN COURSES
PAN FRIED CHICKEN BREAST
Dauphinoise potatoes, Spinach Red Wine Jus (GF)
£26.00
RUMP OF LAMB
With Fondant Potatoes Niçois vegetables Rosemary jus (GF)
£32.00
PAN FRIED HAKE
With Crushed Potatoes, Samphire, Broccoli and Caper Lemon Cream Sauce (GF)
£22.00
GRILLED CAULIFLOWER STEAK
With Crispy Onions, Spicy Coconut Cream Golden Raisin & Capers (GF)
£18.00
MUSHROOM RISOTTO
With Pan Fried Mushroom sand Vegan Parmesan (VG) (GF)
£18.00
HADDOCK
Beer Battered Haddock Fillet, Koffman Fries, Tartare Sauce, Minted Crushed Peas
£19.50

SIDES all £5.00
Koffman Thick Cut Chips
Buttermilk Mashed Potatoes
Charred Tender stem Brown Butter
Grilled Hispi Cabbage Miso Butter Crisp
Onions
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
£45.00
FILLET STEAK 227 G
£50.00
OATLANDS 8oz BEEF BURGER
Smoked Cheddar & Bacon Burger served on a Brioche Bun, Gem Lettuce, Tomato, Red Onion, Gherkin, Burger Sauce & Koffman Fries
£21.95
SAUCE £4.00
Bearnaise
Peppercorn
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 £3.50
Double £4.50

Cappuccino £5.00
Caffe Latte £5.00
Hot Chocolate £5.00
Mocha £5.00
Machiato £4.00

TEAS

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

Small £4.50
Medium £7.00

DESSERTS

STICKY TOFFEE PUDDING
With vanilla ice cream
£12.00

ICE CREAM & SORBET SELECTION
Ask your waiter for flavours
£8.50

CHOCOLATE FONDANT
With Raspberry Vanilla Ice Cream
£12.00

GLAZED LEMON TART
With Raspberry Sorbet
£12.00

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

Choice of 3 cheeses
£15.00

Choice of 5 cheeses
£18.00



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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.

