



## SAMPLE MENUS – PLEASE TAKE ME!

### Lunch Menu

Monday-Friday 12.00-2.30pm  
Saturday & Sunday 12.00-6.00pm

#### Appetisers

- (v) Home baked bread, extra virgin olive oil & aged balsamic vinegar £3.00  
(v) **Marinated olives £3.50**  
(v) Garlic bread £3.00  
(v) **Sun blush tomatoes & buffalo mozzarella £3.95**  
Boquerón's - herb cured white anchovy £3.00  
**A mix of appetisers on a sharing plate for two £7.95**

#### Starters

- (v) Soup of the Day with home baked crusty bread £4.75  
**Prawn & crayfish tail cocktail with rocket & parmesan biscuits £6.95**  
Pan fried fresh Colonsay scallops in garlic & herb butter with garlic bread & salad £9.95/15.95\*  
**Organic Salmon & natural smoked haddock chowder with spring onion & basil oil £5.95**  
Fresh mussels served with today's sauce & home baked bread £6.95/£9.95\*  
**The Oaks chicken liver pate with garlic bread & Cumberland Sauce £6.25**  
Caesar salad with lemon pepper chicken strips £6.25/ £9.95\*  
**Wild mushroom garlic & herb bruschetta with rocket & pesto £5.50**  
(v) Homemade humus topped with pesto served with warm pita strips & red peppers £5.25  
(v) **Oat crumbed brie fritters with Oaks red onion marmalade £5.50**  
(v) Sun blush tomatoes & buffalo mozzarella £5.95  
(\*when served as a main course)

#### Main Courses

- Sustainably sourced fresh fish with salsa verde OR beer battered with hand cut chips or new potatoes & market salad £10.95  
**Fresh sea bass fillet with sea spiced noodles, braised pak choi and Asian pesto £13.95**  
Our own recipe tikka masala with coconut rice & naan bread: chicken strips £10.95: vegetable £9.95  
**Lemon & pepper chicken breast grilled with herbs & olive oil on linguini with roast Provençal vegetables & pesto £10.95**  
Hand carved honey and mustard roast ham, free range egg & hand cut chips £9.95  
**Char grilled Moddershall venison burger, homemade bun, red onion chutney, Acton cheddar hand cut chips & salad £10.95**  
Braised Staffordshire beef with root vegetables, Guinness, spring onion mash & winter greens £10.95  
**Peppered 21 day aged sirloin steak with either warm baby spinach & new potato salad with horseradish dressing OR skin on chips, mushrooms & onion rings with peppercorn sauce £18.95**  
(v) Linguini of roast Provençal vegetables & homemade bread £9.95  
(v) **Grilled goats cheese market salad & red onion marmalade £8.95**  
(v) Vegetarian dish of the day £9.95

#### Fresh Baked Baguettes

- Pan fried 21 day aged rump steak with caramelised onions £9.95  
**Prawn & crayfish in cocktail sauce with rocket £9.95**  
Hot chicken strips with Caesar salad £8.50  
**Honey roast ham with Oaks piccalilli £8.50**  
(v) Brie, rocket & semi dried cherry tomatoes £8.50  
(v) **Cheddar cheese & homemade chutney £8.50**  
Baguettes are served with hand cut chips, market salad & house dressing

#### Two Staffordshire Oatcakes £7.25

Hot filled with Cheddar cheese and bacon

#### Salads

- Prawn & Crayfish with lemon, herb & olive oil dressing or classic cocktail sauce £9.95  
**Our own honey roast ham with Oaks piccalilli £9.95**  
(v) Ploughman's with Stilton or Cheddar – served with pickles & homemade chutney £8.95  
**Classic Caesar salad with our homemade dressing, croutons & bacon £8.95**

### Cheeses & Desserts

#### Cheeses £8.95

British farmhouse cheeseboard selection with quince paste and biscuits

#### Christmas Pudding £5.95

Extra special handmade Christmas pudding (by March Hare of Stone) with brandy sauce

#### New York Style Cheesecake £5.95

Baked white chocolate cheesecake, bourbon biscuit base, fresh raspberry jelly and raspberry panna cotta ice cream

#### Sticky Toffee Pudding £5.95

Chefs' own recipe hot sticky toffee pudding with butterscotch sauce and caramelita ice cream

#### Warm Chocolate Pear and Almond Tart £5.95

Poached pears, chocolate frangipane, English custard and Swiss chocolate ice cream

#### Crème Brûlée £5.95

Classic crème brûlée with homemade shortbread and red berry compote

#### Hot Chocolate Cake £5.95

With chocolate fudge sauce, white chocolate & Baileys drizzle & mint choc chip ice cream

#### Pavlova £5.95

Fresh strawberry & mango salsa, clotted cream & mango & passion fruit sorbet

#### Affogato £5.95

Movenpick vanilla ice cream with crushed amaretto biscuits & hot espresso  
(add a 25ml shot of kahlua or amaretto £2.90)

#### Ice Cream (2 or 3 scoops) £3.95/£5.95

Movenpick Swiss Premium ice cream & sorbets with sauce.  
Choose from vanilla, swiss chocolate, raspberry panna cotta, caramelita, strawberry, mint chocolate

All desserts are freshly made from the premises apart from our Premium ice creams which are from Movenpick in Switzerland



## SAMPLE MENUS – PLEASE TAKE ME!

### Everyday A La Carte Menu

7 days a week 6.00pm-9.30pm

#### Appetisers

- (v) Home baked bread with extra virgin olive oil & aged balsamic vinegar £3.00
- (v) Sun blush tomatoes and buffalo mozzarella £3.95**  
(v) Marinated olives £3.50  
**(v) Garlic bread £3.00**
- (v) Hot honey and sesame roast cashews £3.95  
**Boquerón's - herb cured white anchovy £3.00**  
A mix of appetisers on a sharing plate for 2 £7.95

#### Starters

- (v) Soup of the day with fresh baked homemade bread £4.95
- Organic salmon and natural smoked haddock chowder with spring onion and basil oil £6.95**  
North Atlantic Prawns & Crayfish tails with classic cocktail sauce & parmesan biscuits £7.95
- Fresh river exe mussels with today's sauce & crusty bread £7.50**  
Crispy shredded Gressingham duck rolled with Staffordshire oatcakes, hoi sin sauce, spring onion and cucumber £7.50
- Chicken liver parfait with red onion marmalade, Cumberland sauce, toasted brioche and a rocket & parmesan salad £6.50**  
Wild mushroom garlic and herb bruschetta with rocket & pesto £5.95  
*also available without pesto (v)*
- (v) Oat crumbed brie fritters with Oaks red onion marmalade £5.95**  
(v) Sun blush tomato & buffalo mozzarella insalata with rocket & basil oil £6.50
- (v) Homemade humus topped with pesto served with warm pita strips & red peppers £5.95**

#### Main Courses

- Staffordshire belly pork, slow roasted with rosemary, garlic and fennel seed with grain mustard and cider gravy, crackling, apple sauce, curly kale and duck fat roasties £14.95
- Fresh sea bass fillet with sea spiced noodles, braised pak choi and Asian pesto £15.95**  
Lemon and pepper chicken breast char grilled with herbs and olive oil on linguini with roast Provençal vegetables and pesto £13.95
- Char grilled Moddershall venison burger, homemade bun, red onion chutney, Chef's burger sauce, Acton cheddar, hand cut chips and salad £13.95**  
Braised Staffordshire beef with root vegetables, Guinness, spring onion mash & winter greens £14.95
- Char grilled 28 day aged Staffordshire steak served with tomato stuffed with garlic mushrooms, watercress and triple cooked chips with smoked paprika and Malden salt; 8oz fillet £23.95; 8oz sirloin £19.95\***  
**Steak sauces (pepper/roast shallot/red wine) £2.00**

#### Catch of the Day

Special fish dish; please ask your server for details £16.95\*

#### Vegetarian Main Courses

- (v) Our own recipe vegetable tikka masala with coconut rice & naan bread £10.95\*
- (v) Linguini of roast Provençal vegetables & homemade bread £10.95\***  
(v) Staffordshire oatcakes filled with wild mushrooms and baby leaf spinach in roast garlic and truffle cream on curly kale and thyme roast baby potatoes £10.95\*
- (v) Chef's risotto of the day; please ask your server for details £10.95\***  
(v) Chef's special vegetarian dish; please ask your server for details £10.95\*

*\*these dishes can be served as part of the Monthly Chef's Menu*

#### Side Orders £3.00

- Chunky chips \* Sautéed spinach \* Roast shallot mash \* Ratatouille  
\* Rocket and parmesan salad \* Garlic greens \* Battered onion rings  
\* Thyme roast baby potatoes \* Winter greens \* Sautéed potatoes

### Chef's Special Menu Winter 2012

7 days a week 6.00pm-9.30pm

4 courses £29.00 per person  
(excluding desserts/cheeses)

5 courses £34.95 per person  
(including dessert or cheeses)

**Home baked bread available throughout**

#### \* Chef's Pre Starter \*

##### \* Starters \*

- Honey glazed baked crotin goat's cheese, red onion tarte tatin, pea shoot salad & spiced cranberry jelly (v)
- Malaysian style char grilled chicken fillets, Singapore noodle salad, satay sauce & a cashew, coriander & green chilli pesto**  
Pan fried fresh king scallops, smoked potato puree, Staffordshire organic cheddar sabayon & crispy fried spring onion
- Confit duck croquettes, micro cress, sweet chilli sambal & lime crème fraîche**

#### \* Intermediate Course \*

Movenpick mango & passion fruit sorbet with fresh strawberry crush

##### \* Main Courses \*

- Roast rump of Staffordshire Moorlands' lamb, coriander & cumin seed crust, wok fried sweet potatoes, sugar snap peas & a green chilli & mint salsa
- Char grilled 28 day age Staffordshire sirloin steak, roast garlic mash, fresh asparagus, pancetta, brandy Dijon mustard & forest mushroom cream**  
Canon of Cannock venison roasted in Staffordshire streaky bacon with a red wine & blackberry reduction, potato & celeriac mash & purple sprouting broccoli
- Thai spiced fresh sea bass fillet, fragrant coconut rice, sauté pak choi & sweet chilli dipping sauce**

#### \* Desserts & Cheeses \*

A Selection Homemade Desserts  
Movenpick Ice creams  
Handcrafted British Cheeses with Quince & Biscuits