



Sunday Menu

One course £14 - Two courses £19 - Three courses £24



Starters



Prawn cocktail
on a bed of baby gem lettuce
with wholemeal bread

Spicy chickpea fritter
with a heritage carrot and coriander salad,
drizzled with lemon oil (VG)

Curried sweet potato soup
with caramelised red onion (VG)

Honey glazed ham hock
with pea velouté and crispy shallots

Mains

Roast topside of beef
served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roasted chicken breast
served with stuffing, roast potatoes, seasonal vegetables and gravy

Vegan nut roast
served with roast potatoes, seasonal vegetables and plant based gravy (VG)

Beer battered south coast hake
served with crushed peas, tartare sauce and triple cooked chips

8oz beef burger
topped with cheese, crispy bacon, black garlic mayonnaise, pickled red onions
and rucola salad in a toasted brioche bun served with skin-on fries and homemade ketchup

Beetroot, red pepper and quinoa burger
on a toasted vegan brioche bun with baby gem, tomato and skin-on fries (VG)

- - - All main courses available in smaller portions for children £7 - - -



Desserts



Chocolate and hazelnut mille-feuille
three layers of pastry, crème diplomat,
chocolate and caramel mousse with a hazelnut crumb (V)

Warm churros
served with rich chocolate dipping sauce (V)

Spiced parkin
with butterscotch, banana and vanilla mascarpone cream (V)

Apple tarte tatin
with homemade parsnip ice cream and parsnip crisps (V)

Passion fruit and white chocolate cheesecake
with fresh orange sorbet,
Hobnob crumb and orange crisp (VG)

'After Eight'
chocolate mousse topped with chocolate glaze,
chocolate soil and mint sorbet (VG)

Legend: V - vegetarian, VG - vegan, GF - gluten free

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item.
We advise you to speak to a member of staff if you have any food allergies or intolerances.

Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.



The
OAK HOUSE
BALCONY BAR & RESTAURANT

Sunday menu



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