

Private Dining

£39 per person

Select one starter, one main and one dessert



Starters



Soup of the day (V)
served with warm bread and butter

Dovedale blue cheese rarebit
pear chutney, pickled walnuts, toasted brioche

Curried salmon gravadlax (GF)
coriander raita, mango chutney, coriander oil

Tempura vegetables (VG, GF)
sweet chilli sauce, rocket

Ham hock terrine
pickled vegetables, mustard dressing
and ciabatta croute

Artisan breadboard (V)
with sundried tomato butter & basil butter

Mains

8oz 28 day matured sirloin steak (GF)
served with triple booked chips, shimeji mushroom, tomato confit tomato
(+£5 supplement)

Oven baked seabass (GF)
textures of cauliflower, fermented grapes, beurre blanc

Beetroot risotto (GF, V)
with goats cheese and pine nuts

Moroccan sweet potato and tempeh tagine (VG)
served with couscous and pitta bread

Chicken supreme
chorizo, sweet potato fondant, Catalan spinach, black garlic jus

Cider braised belly pork
black pudding bon bon, apple purée, apple fondant, samphire, sage and cider jus



Desserts



Moddershall Oaks Eton mess (V, GF)
meringue, cream, strawberry, mint

Sticky toffee pudding (V)
toffee sauce, salted caramel ice cream, popcorn

White chocolate and lemon baked cheesecake (V)
passionfruit curd, ginger caramel ice cream

Toffee apple crumble (V)
maple oat granola, blueberry compote,
vanilla ice cream

Biscoff banoffee Sundae (VG)
peanut butter ice cream, peanut brittle

Soft chocolate cake (GF)
white chocolate paint, mint chocolate chip ice cream

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

Private dining

Available between 3.30pm - 6.30pm and 7pm-10pm



@THEOAKHOUSE.MO