

The Oak Room

Lunch menu - Monday to Saturday

Why not add a starter and enjoy three courses or choose two starters as a light lunch priced accordingly



Butternut squash velouté - coconut cream, spiced onion Bhaji £8.75

Pacific Oysters Half Dozen £14.90

Whilst we make every effort to ensure the quality of our oysters, there is a degree of risk when eating raw shellfish.

Prawn and Crab cocktail - generous and as good as you'll get £13.70

Seared Shetland Scallops - cauliflower variations, bacon, truffle oil £17.95

Galia Melon - fresh figs, fruits £11.65 with Tuscan ham £17.45

Chicken Liver Parfait - orange and redcurrant sauce £14.70

Tempura of King Prawns - Thai asparagus, lime and coriander salsa £18.60

Moules Marinière - £14.80

Prawn and Crab fish cake - coriander, roasted red pepper mayonnaise, leaf salad £14.35

Smoked Salmon from the Severn and Wye smokery £15.75

Gruyère Cheese Fritters - Thai jelly £12.30

Or choose any of the following dishes with cheese or dessert £29.95

Half Lobster Spaghetti - lobster oil, tomato, mild chilli

A large Dover Sole - grilled or deep fried, chive mash £20.00 extra

Breast of Chicken - tagliatelle, smoked bacon, mushroom cream

Half Lobster salad - dressed salad, thick mayonnaise, new potatoes

'Shetland Var' Salmon - white wine, butter and prawn sauce

Fish and Chips - fresh haddock from Billingsgate market crisply battered
mushy peas

Roast Sirloin of English Beef - rare to medium on the bone,
carved at your table, Yorkshire pudding, a panaché of vegetables,
roasted potatoes

Half a Woodbridge Duck sage and onion stuffing, apple sauce,
a panaché of vegetables, roasted potatoes

Omelette Arnold Bennett - three egg omelette, natural smoked haddock,
cream sauce

Seared Calves Liver - pommes mousseline, savoy cabbage, bacon

Butter fried Skate Wing - warm tartare sauce

A Proper Steak and Ale pie - suet pastry, mashed potato, buttered greens

Dessert Trolley or a selection of Ice Creams and Sorbets

Cheese Trolley - Lincolnshire Poacher, Colston Bassett Stilton,
Brie de Meaux, Ticklemore, Cote Hill Blue
Celery, grapes, Welbournes Bakery plum loaf

Filter, Cappuccino, or Decaffeinated Coffee or
a selection of Teas with chocolate truffles £5.35

Espresso coffee with chocolate truffles £3.10

Paul Reseigh: Chef Patron

Paul Nicholls: Head Chef Sous Chefs: Mark Alsop, James Jackson

Please advise our team of any special dietary requirements

All prices include VAT