



The Oakley ~ Daily menu

~ Tuesday 9th April 2024 ~

To Whet Your Whistle

Strawberry Daiquiri 10.50

Espresso Martini 10.50

Negroni 10.50

Starters and Nibbles

Roasted tomato and red pepper soup, warm sourdough roll, butter (v, gfa) 533 kcal 7.25

Chicken liver pâté, onion marmalade, toasted bloomer (gfa) 593 kcal 8.25

Sticky Asian pork cheek, pak choi, apple, red chillies, lime (gf) 425 kcal 9.95

Crispy jack fruit and oyster mushroom, Chinese pancakes, hois sin, cucumber and spring onion (vg) 529 kcal 6.37

Deep fried brie, rhubarb and apple salad (v, gf) 504 kcal 7.95

Smoked salmon, dill cream cheese, caper and fennel salad, malted bread 422 kcal 10.95

Vegetable gyoza, ponzu sauce (v) 240 kcal 5.75

Red pepper, tomato hummus, pitta crisps (vg) 516 kcal 6.25

King prawns, garlic butter, ciabatta (gf) 307 kcal 7.95

Crispy squid, sweet chilli 435 kcal 6.95

Sticky five spiced chicken wings (gf) 464 kcal 6.95

Cauliflower fritters (vg, gf) 518 kcal 5.75

Halloumi fries, tomato relish (v, gf) 538 kcal 6.95

Ham, Gruyère croquettes, mustard ketchup (gf) 401 kcal 6.75

Mains

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 15.95

Add pulled BBQ pork 104 kcal 2.25

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.45

Buttercross farm pork and leek sausages, buttered mashed potatoes, onion gravy (gf) 924 kcal 16.95

Lamb rosemary pie, green vegetables, buttered mash, red wine gravy (gf) 1310 kcal 17.95

Thai green chicken curry, coconut rice (gf) 824 kcal 18.95

Green rice cakes, carrot and ginger purée, kimchi, edamame, spring onion (vg, gf) 926 kcal 15.95

Pan roasted lamb rump, dauphinoise potatoes, rosemary butter, pea puree (gf) 893 kcal 26.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 16.95

Devon crab and king prawn linguine, ginger, red chilli and coriander 789 kcal 16.95

8oz bacon chop, fried egg, grilled pineapple and chunky chips (gf) 912 kcal 17.95

Braised shoulder of lamb, minted new potatoes, seasonal vegetables, rosemary gravy (gf) 939 kcal 23.95

Pan fried salmon fillet, warm tartare sauce, potatoes, mussels (gf) 712 kcal 19.95

Chicken schnitzel, curried coronation butter, sauerkraut, almonds, coriander mayonnaise, fries (gf) 1380 kcal 18.95

Appleby's Cheshire cheese, onion and potato pie, buttered greens, redcurrant gravy (v, gf) 1426 kcal 15.95

10oz Black Angus ribeye steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1394 kcal 29.95

Sides

Buttered vegetables (v, gf) 200 kcal 4.45

Fries (vg, gf) 377 kcal 4.50

Truffle parmesan fries (gf) 453 kcal 5.75

Mixed salad (vg, gf) 99 kcal 4.75

Garlic bread (v) 426 kcal 4.75

Buttered Mash (v, gf) 257 kcal 4.25

Garlic bread, cheese (v) 621 kcal 5.25

Peppercorn sauce (gf) 144 kcal 3.95

Chunky chips (vg, gf) 535 kcal 4.50

Onion rings (vg, gf) 250 kcal 4.45

Light bites

- Smoked haddock and salmon fishcake**, lemon, dill hollandaise, poached egg (gf) *541 kcal* 12.95
- Steak sandwich**, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries *1111 kcal* 14.95
- Toasted Pulled pork, Monterey jack**, mustard mayo, gherkin, chips *1071 kcal* 11.95
- Asparagus feta pea and mint quiche**, apple, celery, grape salad, potato salad (v, gf) *868 kcal* 12.95
- Wild mushroom tortellini**, butternut squash purée, artichoke crisps (vg) *437 kcal* 13.95

Puddings

- Triple chocolate brownie**, chocolate sauce, vanilla ice cream (v, gf) *958 kcal* 7.95
- Mascarpone and lemon cheesecake**, raspberry sorbet (v) *510 kcal* 8.95
- Chocolate and cherry tart**, boozy cherries, cherry sorbet (vg) *479 kcal* 7.95
- Hot waffle, caramelised banana**, toffee sauce, banoffee ice cream (v) *794 kcal* 7.95
- Sticky toffee pudding**, toffee sauce, vanilla ice cream (v, gf) *752 kcal* 7.95
- Rhubarb, orange and stem ginger sponge**, rhubarb, vanilla custard (v) *486 kcal* 7.75
- Crème brûlée**, shortbread (v, gf) *789 kcal* 7.95
- A selection of British cheeses**, biscuits, quince, chutney, grapes, celery (v) *820 kcal* 12.95

Cheshire Farm Ice Cream

- Ice Cream; Vanilla (v, gf) *127 kcal* , Espresso (v, gf) *170 kcal* , Honeycomb (v, gf) *137 kcal* , Banoffee (v, gf) *134 kcal* ,
Marmalade (v, gf) *118 kcal* , Chocolate (v, gf) *127 kcal* , Strawberry (v, gf) *122 kcal*
- Sorbets; Raspberry Sorbet (vg, gf) *68 kcal* , Bramley Apple Sorbet (vg, gf) *65 kcal* , Blackcurrant Sorbet (vg, gf) *68 kcal* ,
Lemon Sorbet (vg, gf) *74 kcal*
- One scoop (vg, gf) 2.50 Two scoops (vg, gf) 5.00 Three scoops (vg, gf) 7.50

Small Pudding and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice. Liqueur Coffees not included but can be purchased at an extra cost.

- Sticky toffee pudding**, vanilla ice cream (v, gf) *433 kcal* 8.45
- Triple chocolate brownie**, vanilla ice cream, chocolate sauce (v, gf) *580 kcal* 8.45
- Hot waffle**, banoffee ice cream, toffee sauce (v) *488 kcal* 8.45
- Mini crème brûlée**, shortbread (v, gf) *498 kcal* 7.95

Hot Drinks

All our hot drinks are served with a piece of gluten free flapjack

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| Selection of tea (v, gf) <i>24 kcal</i> 3.65 | Americano (vg, gf) <i>0 kcal</i> 3.45 | Latte (v, gf) <i>94 kcal</i> 4.25 |
| Cappuccino (v, gf) <i>81 kcal</i> 3.95 | Espresso (vg, gf) <i>0 kcal</i> 3.45 | Double espresso (vg, gf) <i>1 kcal</i> 3.85 |
| Hot chocolate (v, gf) <i>298 kcal</i> 4.50 | Irish coffee (v, gf) <i>135 kcal</i> 7.95 | |

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.