



The Oakley Arms

Burns night

3 course £39.95 per person

Starters

Loch Fyne smoked salmon tortellini, white wine cream sauce, samphire

Wild mushroom, celeriac, spinach, tarragon Charlotte, toasted hazelnuts (vg)

Cullen Skink: haddock, potato and leek soup

Seared partridge, bubble and squeak hash cake and blackberry jus (gf)

Mains

Pan roasted venison loin, venison parsnip cottage pie, confit potato, pickled black berry jus (gf)

Haggis "Neeps and Tatties" whisky sauce

Pan fried trout fillet, caper potato cake, samphire, cockles, mussels, white wine sauce (gf)

Heritage carrot, lentil and roasted butternut squash Wellington, confit potatoes, red currant jus (vg)

Pudding

Cranachan: Whipped chantilly, raspberries, toasted oats, whisky syrup (vg, gf)

Chocolate stout sponge, salted caramel ice cream (v)

Sticky toffee pudding, whisky toffee sauce, vanilla ice cream (v, gf)



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

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

The Oakley Arms - www.oakley-brewood.co.uk - 01902 859 800