

The Oakley Arms ~ December Daily Menu 2026

The Oakley Arms

Starters and Nibbles

Spiced butternut squash and coconut soup, chilli, coriander, warm seeded roll (v, gfa) *487 kcal* 7.95

Shredded brisket, thyme and roast shallot croquette, cauliflower cheese purée, red wine jus (gf) *336 kcal* 8.95

Wild mushroom and tarragon risotto, toasted seeds, truffle oil (vg, gf) *336 kcal* 7.95

Poached and smoked salmon rillette, apple remoulade, seeded toast (gfa) *355 kcal* 9.95

King prawn and mussel Bouillabaisse, saffron aioli, warm focaccia *522 kcal* 13.95

Baked camembert, truffle honey, walnuts, rosemary, focaccia croutes (v) *799 kcal* 9.95

Pheasant, mallard and pigeon terrine, clementine and cranberry chutney (gfa) *422 kcal* 9.75

Halloumi fries, cranberry sauce (v, gf) *575 kcal* 7.75

Gordal olives (vg, gf) *139 kcal* 4.95

Crispy baby squid, saffron garlic mayo *531 kcal* 7.75

Red pepper and tomato hummus, flatbread (vg) *490 kcal* 6.95

Crispy belly pork, apple sauce (gf) *533 kcal* 7.25

Salt and pepper chicken wings (gf) *651 kcal* 7.95

Crispy cauliflower, hot honey (v, gf) *287 kcal* 5.95

Bell pepper and tomato posset, black olive crumble, basil crematta, toasted focaccia (vg) *285 kcal* 8.25

Mains

Roast turkey, sage, onion and bacon roulade, duck fat roast potatoes, gravy, cranberry sauce (gf) *988 kcal* 24.95

Venison and beef shin pie, horseradish mash, bourguignon sauce (gf) *1198 kcal* 21.95

Beer battered fish and chips, mushy peas, tartare sauce (gf) *1278 kcal* 18.95

Wild mushroom, goat's cheese, black garlic and tarragon Kyiv, celeriac purée, Sherry jus (v, gf) *754 kcal* 18.95

Pan-fried salmon fillet, crushed caper and lemon potato cake, shellfish bisque sauce (gf) *673 kcal* 25.95

8oz bacon chop, fried egg, grilled pineapple, mushroom, tomato and chunky chips (gf) *1036 kcal* 18.45

Braised shoulder of lamb, crushed minted baby potatoes, roast carrot, rosemary redcurrant gravy (gf) *1141 kcal* 26.95

Buttercross pork and black pudding sausages, butterbean and smoked bacon cassoulet, crispy kale, parsley oil (gf) *954 kcal* 18.45

Roast porchetta (slow-roasted belly), ham hock and grain mustard fritter, Sangiovese sauce *902 kcal* 23.45

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries *1380 kcal* 18.95

Add pulled BBQ beef *96 kcal* 2.45

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) *895 kcal* 18.45

Pan fried lemon sole fillets, celeriac purée, baby leeks, mussel veloute (gf) *848 kcal* 32.95

Tagliatelle pasta confit duck leg and red wine ragu, cavolo Nero *551 kcal* 16.95

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (gf) *1310 kcal* 33.95

Sides

Truffle parmesan fries (gf) *450 kcal* 6.95

Garlic bread (v) *421 kcal* 5.75

Mixed salad (vg, gf) *100 kcal* 4.75

Onion rings (gf) *289 kcal* 4.95

Chunky chips (vg, gf) *535 kcal* 4.95

Garlic bread, cheese (v) *629 kcal* 5.95

Duck fat roast potatoes (gf) *232 kcal* 4.25

Fries (vg, gf) *377 kcal* 4.95

Buttered vegetables (v, gf) *175 kcal* 4.95

Peppercorn sauce (gf) *129 kcal* 3.95

Shredded sprouts, bacon (gf) *66 kcal* 3.95

Pigs in blankets, gravy (gf) *423 kcal* 6.95

Light Bites

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, chips *924 kcal* 16.45

Salmon and smoked haddock fishcake, poached egg, crispy pancetta, caper and lemon hollandaise (gf) *648 kcal* 15.95

Pumpkin and sage tortellini, roasted baby courgettes, toasted pine nuts, blush tomatoes (vg) *331 kcal* 12.95

Goats cheese, balsamic onion and leek quiche, crème fraîche new potato salad (v, gf) *849 kcal* 12.95

Hot turkey, bacon, stuffing and brie ciabatta, cranberry sauce *788 kcal* 13.95

Puddings and Cheese

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *662 kcal* 8.95

Christmas pudding, brandy sauce (v, gf) *745 kcal* 8.95

Cherry pie, Kirsch-soaked cherries, vanilla crème anglaise (v, gf) *483 kcal* 9.25

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf) *375 kcal* 9.25

Toasted waffle, Black Forest fruits, cherry ice cream, chocolate sauce (v) *846 kcal* 7.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *891 kcal* 8.95

Toffee apple and cinnamon sponge pudding, vanilla custard (v, gf) *803 kcal* 7.95

Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) *476 kcal*

Fourme d'Ambert (gf) *72 kcal*

Barbers Vintage Cheddar (v, gf) *205 kcal*

Brie Plaisir De Roy (v, gf) *104 kcal*

Cornish Yarg Wild Garlic (v, gf) *94 kcal*

Rosary goats' cheese (v, gf) *79 kcal*

Five cheeses (v) *476 kcal* 14.95

Three cheeses (v) *310 kcal* 10.95

One cheese (v) *167 kcal* 4.95

Cheshire Farm Ice Cream and Sorbets

Choose any of the below for 2.95 per scoop

Vanilla (v, gf) *125 kcal*

Honeycomb (v, gf) *137 kcal*

Passion Fruit Sorbet (vg, gf) *71 kcal*

Chocolate (v, gf) *127 kcal*

Banoffee (v) *134 kcal*

Lemon Sorbet (vg, gf) *74 kcal*

Strawberry (v, gf) *124 kcal*

Raspberry Ripple (v, gf) *128 kcal*

Raspberry Sorbet (vg, gf) *68 kcal*

Small Pudding and a Hot Drink

Choose a mini version of our puddings with a tea or coffee of your choice

Crumble topped mince pie, vanilla ice cream (v, gf) *363 kcal* 9.25

Iced chocolate fudge delice, honeycomb, salted caramel sauce (v, gf) *226 kcal* 9.25

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) *575 kcal* 9.45

Little Christmas pudding, brandy sauce (v, gf) *393 kcal* 9.45

Black forest waffle, white chocolate ice cream, cherries and Kirsch (v) *485 kcal* 9.25

Sticky toffee pudding, vanilla ice cream (v, gf) *390 kcal* 9.45

Hot Drinks

All hot drinks are served with a Gluten-Free flapjack

Cappuccino (v, gf) *51 kcal* 4.25

Double espresso (vg, gf) *1 kcal* 3.95

Irish coffee (v, gf) *190 kcal* 7.95

Espresso (vg, gf) *0 kcal* 3.95

Americano (vg, gf) *0 kcal* 3.95

Latte (v, gf) *122 kcal* 4.25

Flat white (v, gf) *44 kcal* 4.25

Selection of tea (v, gf) *24 kcal* 3.95

Hot chocolate (v, gf) *299 kcal* 4.65

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.