

Oakridge Restaurant Menu

1 course: £17.50 | 2 courses: £23.50 | 3 courses: £29.50

Starters

CHEFS SOUP OF THE DAY (V) Bread selection

CLASSIC CAESAR SALAD Focaccia croutons, pancetta, parmesan (pancetta optional)

SMOKED HADDOCK AND SPRING ONION BON BONS Madras mayonnaise, quail egg salad

PRESSING OF HAM KNUCKLE AND PORK BELLY Vegetable and mustard pickle

MACKEREL AND PARSLEY PATE Pickled cucumber, ciabatta crisps

SMOOTH CHICKEN LIVER AND MADEIRA PARFAIT Fig and orange puree, warm brioche

GOATS CHEESE AND POTATO TERRINE (V) Aubergine and tomato relish

SMOKED DUCK AND WATERCRESS SALAD Roasted corn and raspberry dressing

Main Courses

CONFIT DUCK LEG Potato terrine, asian slaw, five spice jus

BRISKET AND OXTAIL SHORTCRUST PIE Peas pudding, horseradish sauce, oxtail gravy

BREAST OF MAIZE FED CHICKEN Leeks, mushrooms, parsnip puree, potato fondant, chicken jus

GRILLED SALMON Course grain mustard and chive sauce, new potatoes, panache of greens

8OZ PRIME STEAK BURGER Beef tomato, baby gem, celeriac remoulade, hand cut chips

GRILLED COD LOIN Basil gnocchi, slow roasted tomatoes

GREEK SALAD (V) Tomato, olive, red onion, feta cheese

MATURE CHEDDAR CHEESE AND CHIVE SOUFFLE Roasted pepper, charred onion and rocket leaf

Desserts

BITTER CHOCOLATE GANACHE TART Salted caramel, honeycomb parfait

ALMOND SPONGE CAKE Raspberry jam, clotted cream ice cream

MINI CINNAMON DOUGHNUTS Chocolate dipping sauce, vanilla ice cream

BUTTERMILK PANNACOTTA Red wine poached figs, hazelnut praline

VANILLA CRÈME BRULEE Shortbread biscuit

SELECTION OF BRITISH CHEESES, Banana bread, celery, grapes Extra Supplement ££3.50