

# The Oakfield

## Starters

Selections of bread olives & blush tomatoes 4.45

Roast butternut squash soup, crispy gnocchi, sage (v) 4.95

Smooth chicken liver parfait, Madeira jelly, raisin sec, brioche soldiers 5.75

Ravioli of pumpkin, sage butter, wilted gem, rocket & parmesan (v) 6.95

Potted pork and ham hock, homemade piccalilli, toasted sourdough 6.95

Sticky Korean chicken wings with sesame & kimchi salad (gf) 6.75

King prawn 'pil pil' served with ciabatta 7.50

Beetroot cured salmon, celeriac and black onion remoulade, Melba croute 7.25

## Lighter bites

Anglesey steamed mussels, white wine, parsley & French fries 9.95

Feta, olives and roasted vegetables on focaccia (v) 6.95

Open crayfish sandwich, Marie Rose on granary bloomer 7.95

Steak sandwich, mustard mayo, caramelized onion & French fries 10.95

## Sides

Rocket & parmesan salad with balsamic dressing 3.50

Garlic ciabatta 3.45

Garlic ciabatta with cheese 4.45

Cheshire farm triple cooked chunky chips 3.95

## Main Courses

Chorizo & red pepper risotto, dressed rocket 9.50

*Add chicken 13.50    Add king prawn 12.95*

Dave Joinson's sausage trio (venison, herb, leek), creamed potato, cabbage & onion gravy 11.50

Beer battered North Sea haddock, mushy peas, chips, tartar sauce 12.50

Lamb rump, spiced carrot, confit kohlrabi, belly fritter & red wine jus 16.95

Natural smoked haddock, crushed potatoes, buttered leeks & poached egg (gf) 14.50

Honey roast ham, free range eggs, chips & piccalilli (gf) 10.95

8oz steak burger, topped with bacon & cheddar cheese, with chips, slaw and tomato chutney 11.95

Steak and ale pie, creamed potato, mushy peas & stout gravy 12.95

Butternut squash, sweet potato & chickpea Malaysian curry, with coconut rice & fried okra (ve) (gf) 12.95

Homemade Gnocchi, fricassee of wild mushroom, spinach, watercress £12.45

Crusted hake, parsley creamed potato, red wine, pancetta, and mushrooms (gf) 16.95

Haunch of Eaton estate venison, choucroute, pommes Anna, juniper berry, bitter chocolate (gf) 18.95

Cheshire beef, slow cooked tomato, flat mushroom, onion rings, peppercorn sauce & chips

8oz Sirloin 21.75    6oz Fillet 24.95    10oz Ribeye 24.95

## Puddings

Vanilla Cheesecake, with Eton Mess cream 6.75

Vanilla panna cotta, winter berries and mint (gf) 5.25

Rum baba, pineapple & pink peppercorn 6.50

Sticky date pudding, butterscotch sauce 5.75

Dark chocolate & walnut brownie, clotted cream ice cream 5.95

Selection of Cheshire farm ice cream or sorbet (gf) 5.75

Selection of local cheeses for two – Burts blue, Brie, Quicques cheddar, Appleby's Cheshire, served with quince jelly, pickled grapes 12.95

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.