

The Oakfield

Starters

Selections of bread olives & blush tomatoes 4.45

Leek and potato soup, chive crème fraiche, multi-seed loaf (v) 4.95

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

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

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

Lighter bites

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*

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*

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*

Chicken and leek 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*

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

8oz Sirloin *21.75*

Puddings

Treacle tart, fresh berries, vanilla ice cream *6.75*

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

Sticky date pudding, butterscotch sauce *5.75*

Dark chocolate 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.