

# The Oakfield

## While you Wait

Selections of breads and olives served with Balsamic vinegar, extra virgin olive oil and blush tomatoes

£2.45

## Starters

Slow roast tomato soup, basil and rosemary focaccia (v) *£4.95*

Smooth duck liver parfait, apricot chutney, brioche toast *£5.75*

Roasted beets, Delamere goat's cheese, candied walnuts, soft herbs (v) (gf) *£6.25*

Soused mackerel with pickled vegetables, crème fraiche (gf) *£5.45*

Ox tongue, beef hash cake, artichokes, and tartare sauce *£7.45*

Crispy cod cheeks, fennel & kohlrabi slaw, radish *£7.25*

Grilled Formby asparagus, poached egg, and hollandaise (v) (gf) *£6.75*

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

## Lighter bites

Grilled sardines with Mediterranean tomato compote, on toasted sourdough *£8.95*

Roasted wood pigeon, pearl barley & truffle risotto, crispy shallots *£10.75*

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

Confit Goosenargh duck leg with watercress, chicory, radish, and pomegranate salad (gf) *£9.95*

Open crayfish sandwich, Marie Rose on granary bloomer *£7.95*

Cheshire potato, broad bean, pea, and spring onion frittata with fennel salad and red pepper chutney (v) (gf) *£8.95*

Steak sandwich, avocado, and Cheshire cheese, served with a few Cheshire Farm chips *£10.95*

## Main Courses

Parmesan crusted chicken escalope, warm Heirloom tomato salad, basil, rocket *£13.95*

Dave Joinson's pork sausage trio (cheese & onion, herb, leek), creamed potato, cabbage and onion gravy (gf) *£11.50*

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

Lamb rump (8oz), smoked aubergine, chargrilled ratatouille, Moroccan spiced lamb belly pastille, lamb jus *£17.95*

Pan fried cod, chickpea & chorizo hummus, crispy squid, spinach, lemon butter sauce (gf) *£16.50*

Honey roast ham, free range eggs, chips and Piccalilli (gf) *£10.95*

Pan fried sea bass, white bean and chili cassoulet, brioche and olive crumble *£16.95*

Mushroom Ravioli, fricassee of wild mushroom & char grilled asparagus (v) *£11.95*

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

Spatchcock quail, chipolata sausage, glazed carrots, Cheshire potatoes, bread sauce, pan juices *£13.95*

Cheshire honey glazed pork belly, stir fried greens, rice, plum & sesame (gf) *£14.95*

Roasted butternut squash, sweet potato, and chickpea Malaysian curry, with coconut rice and fried okra (ve), (gf) *£12.95*

Rowlands Red Poll beef, slow cooked tomato, flat mushroom, onion rings, béarnaise sauce, chips

10oz Rump *£19.45*    6oz Fillet *£24.95*    10oz Ribeye *£24.95*

## Puddings

Cambridge burnt cream with shortbread *£4.95*

Greengage plum & almond Bakewell, vanilla pod ice cream *£6.45*

Summer pudding, Cheshire clotted cream *£6.75*

Coconut syllabub with poached pineapple & pink peppercorns (gf) *£5.95*

Sticky date pudding, butterscotch sauce *£5.75*

Dark chocolate, and walnut brownie, clotted cream ice cream *£5.95*

Raspberry Sorbet (ve) (gf) *£5.75*

Selection of Cheshire farm ice cream (gf) *£5.75*

Selection of local cheeses for two – Burts blue, Tiresford Brie, Quickes Cheddar, Applebeys Cheshire, served with quince jelly, pickled grapes *£12.95*

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.