

# The Oakfield

## Starters

- Selections of bread olives & blush tomatoes *4.45*
- Leek & potato soup, chive crème fraiche & multiseed bloomer (v) *4.95*
- Smooth chicken liver parfait, apricot chutney, brioche toast *5.75*
- Plaice goujons, tartar hollandaise, charred lemon & watercress *7.25*
- Tortellini 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*

## Lighter bites

- Anglesey steamed mussels, white wine, parsley & French fries *9.95*
- Feta, olives and roasted vegetables on focaccia (v) *6.95*
- Goosenargh duck hash, celeriac remoulade, fried duck egg, radish & pomegranate *10.50*
- Open crayfish sandwich, Marie Rose on granary bloomer *7.95*
- Risotto of cauliflower, roasted florets, spiced cauliflower fitters, autumn truffle *9.95*
- Steak sandwich, mustard mayo, caramelized onion & French fries *10.95*
- Crab cakes, lemon grass, lime & coriander & chili jam, Asian salad *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 (cheese & onion, 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

Pan fried sea bream, chorizo peperonata, crispy gnocchi, green sauce 16.50

Saute wild mushrooms, fresh rolled pasta, walnut pesto & watercress (v) 12.45

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

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

Roast Guinea fowl, creamed cabbage & bacon & hot pot potatoes (gf) 17.25

Roast Cheshire belly pork, bubble & squeak, wild mushroom café au lait 15.95

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

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

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

## Puddings

Cambridge burnt cream with shortbread 4.95

Pear Belle Helene 5.95

Treacle tart, vanilla pod ice cream 6.75

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, Quicke's 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.