

The Oakfield

Starters

Selections of bread olives & blush tomatoes *4.45*

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

Smooth chicken liver parfait, apricot chutney, brioche toast *5.75*

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

Scottish smoked salmon, sauce gribeche, caper berries, watercress & granary bread *9.50*

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

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

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

Lighter bites

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

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

Confit Goosenargh duck leg with watercress, chicory, radish, & 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 & red pepper chutney (v) (gf) *8.95*

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

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

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

- 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 & onion gravy
11.50
- Beer battered North Sea haddock, mushy peas, chips, tartar sauce *12.50*
- Pan fried cod, chickpea & chorizo hummus, crispy squid, spinach, lemon butter sauce (gf) *16.50*
- Honey roast ham, free range eggs, chips & piccalilli (gf) *10.95*
- Pan fried sea bass, white bean & chilli cassoulet, brioche & olive crumble *16.95*
- Gnocchi, fricassee of wild mushroom & char grilled asparagus (v) *11.95*
- 8oz steak burger, topped with bacon & 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, & chickpea Malaysian curry, with coconut rice & fried okra (ve),
(gf) *12.95*
- Cheshire 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*
- Treacle tart, vanilla pod ice cream *6.75*
- Baked vanilla cheesecake, Eton mess cream *5.95*
- Sticky date pudding, butterscotch sauce *5.75*
- Dark chocolate, & 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, Brie, Quicke's cheddar, Applebeys 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.