

# 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*

## Sunday Roasts

All roasts are served with duck fat roast potatoes, seasonal vegetables and real gravy

Roast rump Cheshire beef (pink or well done), with Yorkshire pudding *14.95*

Roast Turkey with pigs in blankets *14.95*

Molasses baked ham *13.50*

## Sides

Rocket & parmesan salad with balsamic dressing *3.50*

Cheshire farm triple cooked chunky chips *3.95*

Garlic ciabatta *3.45*

Garlic ciabatta with cheese *4.45*

## Main Courses

Chorizo & red pepper risotto, dressed rocket 9.50

*Add chicken 13.50    king prawn 12.95*

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

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

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

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

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

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

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

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.