



Starters & Sharers

Beetroot cured salmon, celeriac remoulade, rosemary and sea salt focaccia (*) 7.50

Crispy Whitebait, smoked paprika, Anchovy aioli 6.50

Smoked haddock and sweetcorn chowder, soft hens egg, rustic cob 7.35

Crispy Goats cheese crottin, red wine poached pear, candied walnuts (v) 7.50

Cocktail of crayfish and prawn, crushed avocado, granary bread (*) 9.95

A selection of local cheese, quince jelly, Bath Oliver, oatcakes & pickled grapes 12.95

The Oakfield Ploughmen's Platter

Scotch egg, chipolatas, pork pie, Appleby's Cheshire cheese, pickles, apple slaw, crunchy sour dough, smoked mushroom marmalade 15.95

The Oakfield Charcuterie Platter

A selection of cured meats, olives, artichokes, stuffed peppers, hazelnut cream, toasted hazelnuts, sea salt & rosemary focaccia (*) 17.95

Sunday Roasts

All roasts are served with duck fat roast potatoes, celeriac puree, roast carrot, purple sprouting broccoli, red cabbage, Yorkshire pudding and real gravy

Roast rump Cheshire beef (pink or well done) 14.95

Pork loin with crispy crackling 13.50

Molasses baked ham 14.95

(Please be aware that roasts may only be available for a limited time due to high demand)

Pub Classics

- Toad in the hole, Cumberland sausage, crispy fried red onions *11.50*
- Tempura north sea haddock, Cheshire farm chips, mushy peas and tartar sauce *12.95*
- 8oz Steak burger, bacon and cheese, tomato relish, Cheshire farm chips *13.50*
- Molasses baked ham, fried eggs, Cheshire farm chips and piccalilli (gf) *10.95*
- 4oz rump steak, toasted ciabatta, caramelized onions and mustard aioli (*) *10.95*
- Garlic chicken kiev, sweetcorn and shoots *12.95*

Sides

- Cheshire farm chunky chips (gf) *3.95*
- Garlic ciabatta with cheese *4.50*
- Tender stem broccoli, hollandaise sauce, toasted almonds (gf) *4.00*
- Gem heart salad, Alsace and blue cheese *4.75*
- Creamed potatoes (gf) *4.00*
- French fries *3.95*
- Buttered carrots (gf) *4.00*

Puddings

- Apricot Bread and butter pudding, anglaise sauce *6.50*
- Steamed Syrup sponge pudding, anglaise sauce *6.75*
- Baileys cheese cake, iced honeycomb and fresh berries *5.95*
- Dark chocolate brownie, berry compote. Raspberry sorbet (ve) *£5.95*
- Selection of local cheeses for two – Burts blue, Brie, Quickes cheddar, Appleby's Cheshire, served with quince jelly, pickled grapes *12.95*