

THE OAKFIELD

Small plates & starters

Crispy duck coated in an orange and soy sauce with an oriental salad and sesame dressing (gf) 438kcal £7.50

Deep fried Croxton Manor brie served with a sweet onion jam and frisse
665kcal £7.50

Trio of beetroot – baked, pickled and pureed with whipped ricotta, spiced nuts and chicory (gf) 342kcal £6.50

Moules marinière with dipping bread 813kcal £8.95

Saffron & orange braised fennel served with a couscous and pomegranate salad topped with tzatziki (pb) 294kcal £6.95

Butternut squash soup, pickled kohlrabi, fried sage and pumpkin seeds served with fresh focaccia (pb) 555kcal £5.95

v = vegetarian, ve = vegan, pb = plant based, gf = gluten free, * = can be adapted to be gluten free.

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team.
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Mains

6oz steak burger topped with BBQ pulled pork and Monterey Jack cheese, served with sriracha slaw and Cheshire Farm chips (pb option available)

1239kcal £15.75



'Oakfield IPA' battered MSC North Sea haddock served with Cheshire Farm chips, tartare sauce and mushy peas 1730kcal £14.95

Roast chicken breast, truffle mouse served with Pomme Anna potato, onion puree and pickled chantenay carrots 1230kcal £18.50

Chicken & ham pie served braised red cabbage, roast chantenay carrots, chestnut Brussel sprouts, gratin dauphinoise and real gravy 1542kcal £16.50

Pan fried cod served with chickpeas, chorizo, and squid dressed in a chilli & garlic oil 819kcal £18.95

Haunch of 'Eaton Estate' venison with roast orange gel, port poached salsify, gratin dauphinoise and a nut granola (gf) 850kcal £17.95

Sweet potato & kale pie served with braised red cabbage, roast potatoes & chantenay carrots, chestnut Brussel sprouts and a pot of vegan gravy (pb)

1077kcal £16.50

Aromatic Thai green curry served with coconut rice (pb/gf) 450kcal £15.50

Daube of beef served with leek mashed potatoes and 'Bourguignon' garnish (gf) 1079kcal £18.50

Molasses baked gammon with Cheshire Farm chips, fried egg & watercress (gf) 1393kcal £14.95

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Braised beef tagliatelle topped with a parmesan & truffle crumb
932kcal £14.95

Traditional roast turkey served with all the trimmings, roasted potatoes, braised red cabbage, baby chantenay, chestnut Brussel sprouts, apricot stuffing, pigs in blanket & cranberry relish 1724kcal £16.95

Sides

Honey roast chantenay carrots (gf) 202kcal £4

'Oakfield IPA' battered onion rings 239kcal £4

Garlic ciabatta with cheese 625kcal £4.50

Fries (pb/gf) 464kcal £4.50

Cheshire Farm chips (pb/gf) 406kcal £4.50

Macaroni cheese bits served with sweet chilli sauce 780kcal £4.95

Gratin dauphinoise (gf) 625kcal £4.50

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Puddings

'Jaunty goat' Cappuccino crème brulee with biscotti biscuits

879kcal £6.95

Sticky toffee pudding served with salted caramel sauce and banana ice cream 690kcal £6.50

Chocolate & lime cheesecake served with honeycomb and lime gel (gf)

808kcal £6.95

Dark chocolate fudge cake served with raspberries, chocolate sauce and raspberry ripple ice cream (pb) 797kcal £6.50

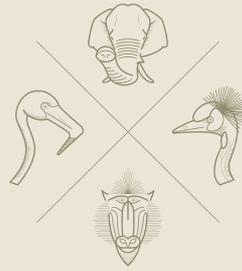
Plum 'tarte tatin' served with vanilla ice cream (pb) (10 minute wait)

390kcal £6.50

'Bara Brith' bread & butter pudding served with homemade vanilla custard 1073kcal £6.50

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Children's menu

Roast turkey served with roast potatoes, carrots, Brussel sprouts, pigs in blankets and stuffing 862kcal £8.50

Breaded chicken goujons served with baked beans and fries 389kcal £7.50

Cheese burger, corn on the cob and fries 291kcal £7.50

Sausage and leek mashed potato with gravy 398kcal £7.50

Macaroni cheese with garlic bread 367kcal £7.50



MSC North Sea haddock with fries and garden peas 477kcal £7.50

Desserts

Chocolate fudge sundae with chocolate sauce, honeycomb and sprinkles 820kcal £6.50

American style pancakes served with chocolate sauce and marshmallows 503kcal £5.50

Selection of ice creams – strawberry and cream, vanilla, honeycomb or chocolate 418kcal £4.50

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