

THE OAKFIELD

Small plates and sharers

Cauliflower soup, smoked bacon & parmesan, bloomer * £5.25

Nocellara olives, hummus, balsamic and flat breads (ve) £5.50

Proper Corned beef hash cake, fried hens egg, onion ketchup & HP sauce
£7.50

Crispy ham wrapped asparagus, maitaise sauce £6.75

Crispy calamari, sriracha mayo £6.35

Chicken liver parfait, red onion and ale chutney, toasted brioche * £6.95

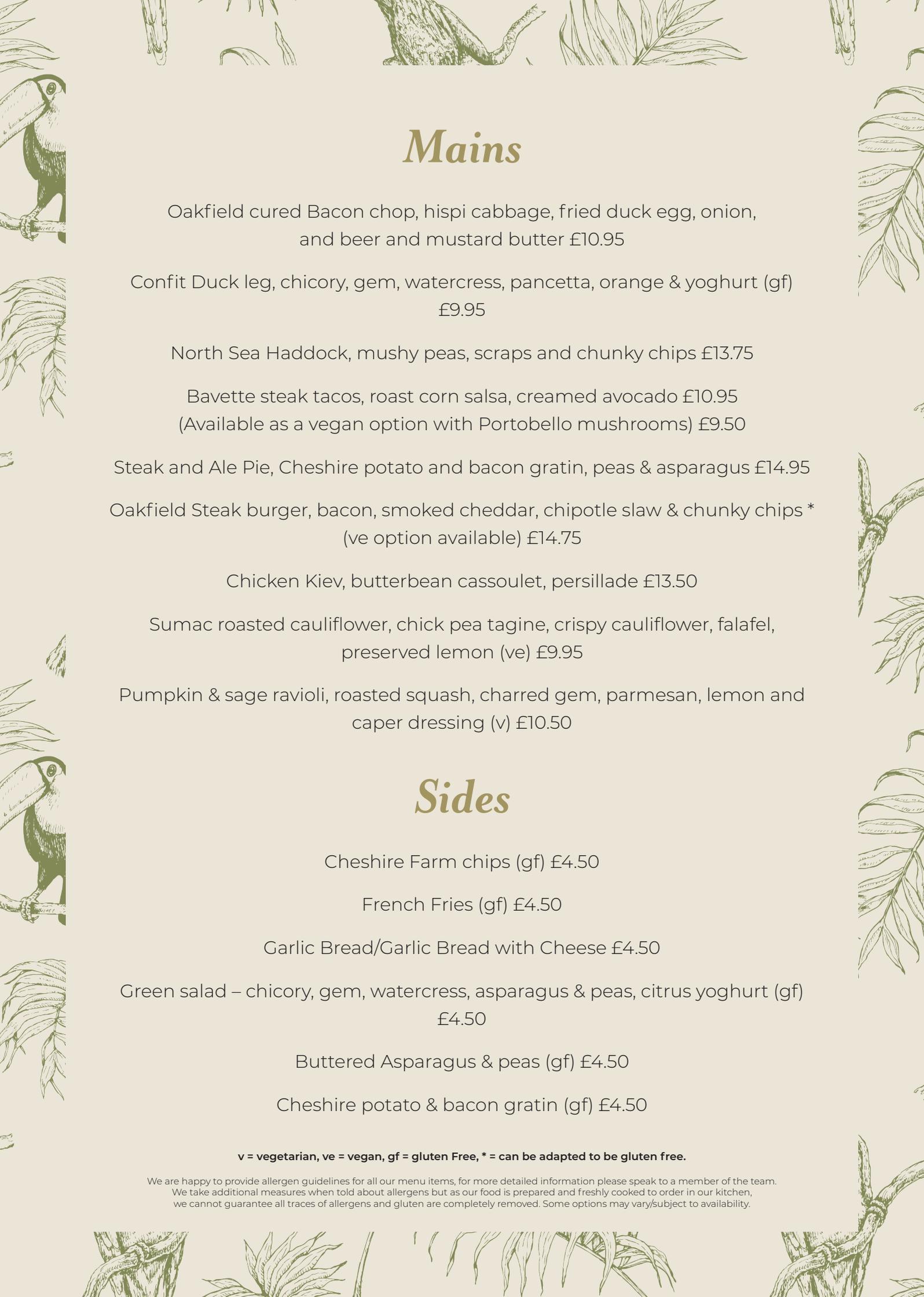
Whole baked camembert, chunky croutons for dipping £8.50

Red pesto pate, house chutney, granary toasts (ve) £6.95

Grilled king prawns, garlic & parsley butter, toasted sourdough £7.95

v = vegetarian, ve = vegan, 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. 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. Some options may vary/subject to availability.



Mains

Oakfield cured Bacon chop, hispi cabbage, fried duck egg, onion,
and beer and mustard butter £10.95

Confit Duck leg, chicory, gem, watercress, pancetta, orange & yoghurt (gf)
£9.95

North Sea Haddock, mushy peas, scraps and chunky chips £13.75

Bavette steak tacos, roast corn salsa, creamed avocado £10.95
(Available as a vegan option with Portobello mushrooms) £9.50

Steak and Ale Pie, Cheshire potato and bacon gratin, peas & asparagus £14.95

Oakfield Steak burger, bacon, smoked cheddar, chipotle slaw & chunky chips *
(ve option available) £14.75

Chicken Kiev, butterbean cassoulet, persillade £13.50

Sumac roasted cauliflower, chick pea tagine, crispy cauliflower, falafel,
preserved lemon (ve) £9.95

Pumpkin & sage ravioli, roasted squash, charred gem, parmesan, lemon and
caper dressing (v) £10.50

Sides

Cheshire Farm chips (gf) £4.50

French Fries (gf) £4.50

Garlic Bread/Garlic Bread with Cheese £4.50

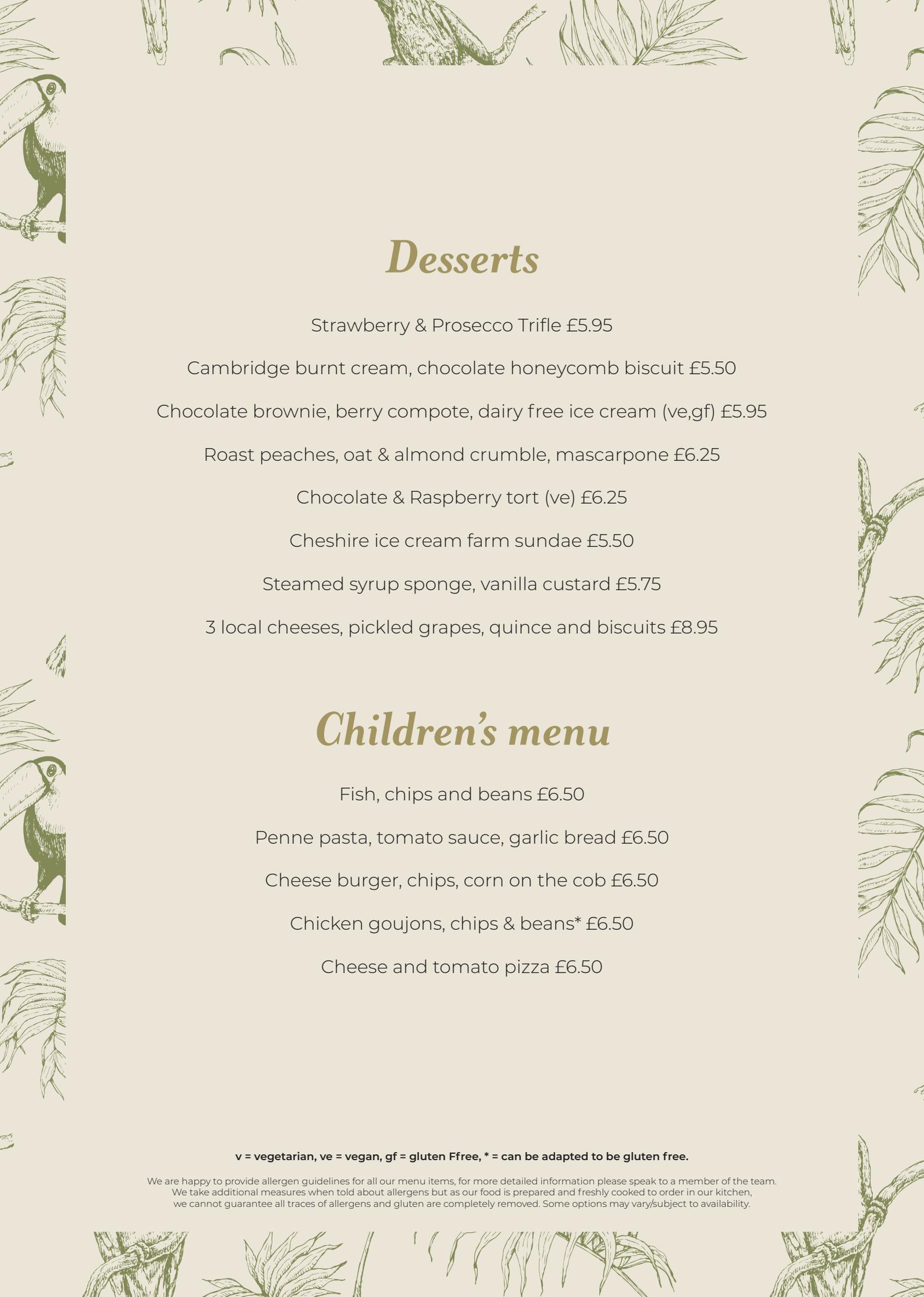
Green salad – chicory, gem, watercress, asparagus & peas, citrus yoghurt (gf)
£4.50

Buttered Asparagus & peas (gf) £4.50

Cheshire potato & bacon gratin (gf) £4.50

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Desserts

Strawberry & Prosecco Trifle £5.95

Cambridge burnt cream, chocolate honeycomb biscuit £5.50

Chocolate brownie, berry compote, dairy free ice cream (ve,gf) £5.95

Roast peaches, oat & almond crumble, mascarpone £6.25

Chocolate & Raspberry tort (ve) £6.25

Cheshire ice cream farm sundae £5.50

Steamed syrup sponge, vanilla custard £5.75

3 local cheeses, pickled grapes, quince and biscuits £8.95

Children's menu

Fish, chips and beans £6.50

Penne pasta, tomato sauce, garlic bread £6.50

Cheese burger, chips, corn on the cob £6.50

Chicken goujons, chips & beans* £6.50

Cheese and tomato pizza £6.50

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