



THE OAKFIELD

Starters

Slow roast sweet potato & winter squash Soup, coconut, chilli, focaccia * (pb) (490kcal)

Smooth chicken liver parfait, caramelised apple chutney, brioche soldiers * (527kcal)

Fried Korean chicken wings, gochujang, kimchi slaw (585 kcal)

Potted shrimp crumpet, kohlrabi & pear slaw, sumac (670kcal)

Roast squash, goats curd, pesto, pumpkin seeds & sumac (v)(gf) (455kcal)

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. 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.

Weekly Special

English Rose calves' liver, creamed potato, lyonnaise onions, pancetta, kale, jus (gf) £16.95 (828kcal)

Mains

The Oakfield steak burger, cheddar cheese, fries & coleslaw (1544kcal)



Battered MSC fish & chips, Cheshire farm chips, mushy peas, Tartare sauce (gf) (1730kcal)

Breaded aubergine, katsu curry sauce, wild rice, onion pickle (pb)(gf) (869 kcal)

Hand rolled tagliatelle, confit tomato, shallots, garlic, fresh herbs & lemon (v) (965kcal)

Venison steamed suet pudding, creamed potato, buttered greens, gravy (959kcal)

Pork sausages and mash, winter greens and red wine jus (1056kcal)

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Adults need around 2000 kcal per day

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The page is framed by a decorative border featuring detailed black and white line drawings of various plants, including ferns and leafy greens, as well as several birds, including toucans and parrots, perched on branches.

Sides

French fries (pb) (406kcal)

Cheshire farm chips (pb) (464kcal)

Garlic focaccia (v) (450kcal)

Garlic focaccia & cheese (v) (625kcal)

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Desserts

Sticky toffee ginger cake, spiced toffee sauce pineapple, rum ice cream
(v) (1391kcal)

Pecan & pear cheesecake, pear sorbet (1188kcal)

Vanilla panna cotta, pickled blackberries, lemon sorbet, meringue
crumb (1378kcal)

Chester Zoo gin trifle (gf) (2623kcal)

Chocolate & mascarpone Swiss roll, coffee honeycomb, chocolate
(v)(gf) (1991kcal)

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Childrens mains

Pork sausage & mash with garden peas and gravy (279kcal)

Macaroni with cheese sauce, garlic bread (367kcal)



Fish Fingers, peas & fries (gf) (639kcal)

Cheeseburger, corn & fries (840kcal)

Childrens desserts

Ice cream, chocolate sauce, sprinkles, marshmallows (286kcal)

Chocolate & mascarpone Swiss roll (gf) (1529kcal)

Waffles, whipped cream & berries (397 kcal)

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