



THE OAKFIELD

Starters

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

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

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

Ricotta, beetroot textures, Manuka, soft herbs (v)(gf)
(260 kcal)

Smoked haddock scotch egg, light curry sauce, watercress
(gf) (385kcal)

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

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

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.

Mains

The Oakfield steak burger, BBQ pulled pork, cheddar cheese, Cheshire farm chips & 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)

Braised Welsh lamb shoulder, hot pot potatoes, charred onion, kale, lamb gravy (gf) (1034kcal)

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

Bavette steak ciabatta, red onion jam, thyme emulsion, French fries * (1481kcal)

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

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

Grilled hake, Jerusalem artichoke, wild mushrooms, herb oil (gf) (832kcal)

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 features a decorative border with various botanical and bird illustrations. On the left side, there are detailed drawings of toucans perched on branches. The top and right edges are adorned with sketches of various leaves and plant stems. The bottom of the page also features botanical illustrations, including what appears to be a corn cob and other leafy plants.

Sides

French fries (pb) (406kcal)

Cheshire Farm chips (pb) (464kcal)

Creamy mashed potato (v) (224kcal)

Tender stem broccoli, hollandaise, toasted almond (v) (443kcal)

Garlic focaccia (v) (450kcal)

Garlic focaccia & cheese (v) (625kcal)

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Desserts

Apple tart tatin, Oat milk vanilla pod ice cream (pb) (714kcal)

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)

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

Chester Zoo gin trifle (2623kcal)

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Childrens mains

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

Macaroni cheese with garlic bread (367kcal)



Fish Fingers, garden 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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