

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

Moules marinière with dipping bread 813kcal £8.95

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

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. 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

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 Pollock served with Cheshire Farm chips, tartare sauce and mushy peas 1730kcal £14.95

Chicken & ham pie served braised red cabbage, roast chantenay carrots, 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, 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

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

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Sides

Honey roast chantenay carrots (gf) 202kcal £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

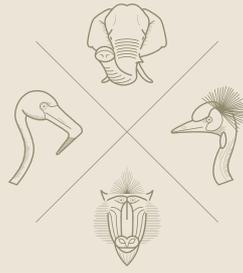
vanilla custard 1073kcal £6.50

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Children's menu

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 Pollock with fries and garden peas (gf) 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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