

Small plates & starters

Red Pesto pate, onion jam, watercress and toasted sourdough (Ve)*
421 kcal £7.50

Pan-fried Rosso king prawns in chilli and garlic butter, served on toasted
tomato & basil focaccia * 509 kcal £10.95

Spring salad of grilled asparagus, garden peas, goat's curd, pickled shallot and
split balsamic dressing (V) (gf) 412 kcal £7.75

Ham hock terrine served with piccalilli, sourdough croutons, watercress and
radish salad * 328 kcal £5.95

Smoked haddock fishcake, dill emulsion, shaved fennel 324 kca) £5.95

Pea and mint soup, compressed cucumber, pea shoots and granary bloomer
*(Ve) 176 kcal £4.95

Runny Scotch egg with black pudding puree and fried pickles 626 kcal £6.50

Salt and pepper Calamari, sriracha mayonnaise, charred lime 627 kcal £6.95

Chicken liver parfait, pear chutney, toasted brioche * 563 kcal £7.25

Mains

Malaysian Sweet potato and chickpea curry served with coconut rice,
cauliflower bahji and toasted coconut (Ve) * 820 kcal £12.95

Oakfield Steak burger, Monterey Jack cheddar, spiced tomato relish, chipotle
slaw & Cheshire Farm chips 1474 kcal £14.75 (Ve option available)

North Sea Haddock, mushy peas, tartare sauce and Cheshire Farm chips
1730kcal £13.50

Caesar salad - romaine lettuce, anchovy, sourdough croutons, crispy smoked
bacon, shaved parmesan, soft boiled eggs * 652 kcal £10.50

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.

Sunday Roasts

All roasts are served with roast potatoes, cauliflower puree, red cabbage, tenderstem broccoli, roasted carrots, Yorkshire pudding and real gravy

Roast Cheshire beef (pink or well done) 1629 kcal £14.95

Molasses baked ham 1734 kcal £13.25

Roast Pork 1851 kcal £13.50

Sweet potato and kale pie, roast potatoes, red cabbage, tender stem broccoli, roasted carrot and vegan gravy (ve) 1231 kcal £13.95

Cheese and onion pie, roast potatoes, red cabbage, tender stem broccoli, roasted carrot and vegan gravy (V) 1532 kcal £15.95

(Please be aware that roasts may only be available for a limited time due to high demand)

Sides

Cheshire farm chunky chips 406 kcal £4.25(gf)

Garlic ciabatta with cheese 409 kcal £4.50

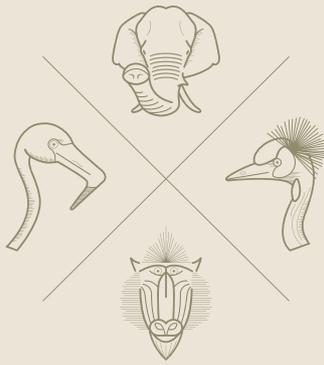
French fries 464 kcal £4.25 (gf)

Buttered carrots 149 kcal £4 (gf)

Fried zucchini, basil pesto, Italian cheese 312 kcal (v) £4

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THE OAKFIELD

Children's menu

Macaroni cheese, garlic bread 167 kcal £6.50

4oz Beef burger, Monterey Jack cheese, fries and buttered corn cob 291 kcal
£6.50

Grilled pork Sausage & mash with garden peas, pan gravy 398 kcal £6.50

Battered haddock, fries and garden peas 477 kcal £6.50

Cheese & tomato pizza 870 kcal £6.50

Children's Roasts

Roast rump Cheshire beef (pink or well done) 814 kcal £6.50

Molasses baked ham 867 kcal £6.50

Roast Pork 925 kcal £6.50

Children's Puddings

A selection of locally farmed ice creams (v) (gf) 418 kcal £3.50

Warm chocolate brownie with vanilla ice cream (v) (gf) 467 kcal £3.50

Warm buttermilk pancakes, honeycomb ice cream, marshmallows 403 kcal
£3.50

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