

The Oak - Vegetarian and Pescatarian Menu

Why not make it a full experience? We recommend three courses to enjoy the best of what our kitchen has to offer. Relaxed fine dining in the heart of the countryside.

Complimentary Home Made Brioche and Unsalted Butter



Starters

Charred Mackerel – £12.50

Cucumber, Broad Beans, Dill, Ajo Bianco Sauce

Local Beetroots – £11.50

Goats Curd, Pickled walnut, horseradish ✓

Mains

Butter Roast Monkfish – £29.00

Pickled Grapes, Trout Roe, Sea Herbs, White Wine and Fennel Butter Sauce

Hispi Cabbage – £22.50

Garlic Aioli, Pickled Walnut, Toasted Hazelnut Crumb, Blue Cheese and Miso Velouté ✓

BBQ Smoked Paprika Cauliflower – £22.50

Chive emulsion, Onion Rings, and Mushroom sauce ✓

Sides – £6 each ✓

Chive Butter New Potatoes

Smoke Salt Roast Potatoes

Tarragon Heritage Carrots

Cesar Wedge Salad

Taste of The Oak

A six-course journey through our seasonal favorites
£80 per guest | Add 4 lovely wines paired by Jovita +
£45

(Available for the whole table only)

Vegetarian option is also available on request when
booking

