## ON THE BAR

AMSTEL 4.1%	4.60	MALLETS CIDER 4.3%	4.40	Oakhill inn 4.5%	4.40
BIRRA MORETTI 4.6%	5.30	INCH'S CIDER 4.5%	4.30	GUEST ALE	4.40
BRIXTON IPA 4.0%	5.30	GUINNESS 4.5%	5.50	ESPRESSO MARTINI	10





TO BEGIN		THE MAIN EVENT		SOMETHING SWEET?	
SHARING BOARD: SELECTION OF CURED MEATS, MIXED OLIVES SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL'S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL	<i>,</i>	<b>VENISON BURGER: D</b> ORSET BLUE VINNY, TRUFFLE MAYO, CARAMELISED RED ONIONS, WATERCRESS, FRIES	17	LEMON TART, MIXED BERRIES, PASSIONFRUIT SORBET	7
GARLIC AND ROSEMARY CAMEMBERT: CHUTNEY, LIEVETO ARTISAN BREAD, APPLE, CELERY	16	CRISPY CHICKEN BURGER: BBQ SAUCE, LETTUCE,		CHOCOLATE AND HONEYCOMB COOKIE DOUGH, ICE CREAM	7
Five spice crispy squid, ginger and honey dressing Spiced corn fritters, pickled carrot and cucumber	7	BACON, MONTEREY JACK CHEESE, ONION RING, FRIES	14	RASPBERRY AND COCONUT SET CREAM, GRANOLA, CHOCOLATE SHARD	7
SALAD, POMEGRANATE	7	GARDEN VEGETABLE FALAFEL BURGER: LETTUCE, TOMATO, YOGHURT AND MINT, FRIES	13	SELECTION OF LOCAL CHEESES, CRACKERS	<i>,</i>
PORK RILLETTES, TOAST, CHUTNEY, PICKLES	/		10	CHUTNEY, APPLE, CELERY	10
STONEBAKED PIZZAS		<b>"OAKHILL ALE" BATTERED FISH,</b> TRIPLE COOKED CHIPS, BASHED PEAS, TARTARE SAUCE, LEMON	17	AFFOGATTO: VANILLA BEAN OR SALTED CARAMEL ICE CREAM, DOUBLE ESPRESSO	4
TRADITIONAL MARGHERITA	10				
Feta, spinach, caramelised red onion, black olives	13	FLAT IRON STEAK, FRIES, ONION RINGS	18	A BIT ON THE SIDE?	
NDUJA, CHORIZO, BLACK OLIVES, ROCKET	14	<b>RIBEYE STEAK, TRIPLE COOKED CHIPS, FIELD</b>		House salad	з
PROSCIUTTO, FIG, ROCKET, BALSAMIC GLAZE	14	MUSHROOM, CONFIT TOMATO, BURNT SHALLOT	28	PARMESAN FRIES, TRUFFLE MAYO, CRISPY BACON	5
		PAN FRIED COD, BAKED CELERIAC, WINTER GREENS,		ONION RINGS	4
ALLERGIES:		WHITE WINE SAUCE, PARSLEY OIL	22	SEASONAL VEGETABLES	4
IF YOU HAVE A FOOD INTOLERANCE OR ALLERGY PLEASE INFORM A MEMBER OF STAFF. WE WILL DO EVERYTHING POSSIBLE TO ACCOMMODATE FOOD INTOLERANCE AND ALLERGY BUT CANNOT GUARANTEE OUR FOOD TO BE COMPLETELY ALLERGEN FREE		Homemade pie of the day, creamy mash, seasonal vegetables, rich gravy		PEPPER SAUCE STILTON SAUCE	2 2
				LIEVETO BAKERY BREAD, OIL	
		GUINEA FOWL SUPREME, ROAST BUTTERNUT SQUASH,	19		
SERVICE CHARGE:		CAVOLO NERO, WILD MUSHROOM, JUS	19	HOT TIPPLES	
WE HOPE YOU HAVE ENJOYED YOUR VISIT WITH US. WE FEEL		GNOCCHI, WILD MUSHROOM, CONFIT FENNEL, WILTED		IRISH 5.30 BAILEYS	6.50
SERVICE CHARGE SHOULD BE A DISCRETIONARY OPTION FOR OUR CUSTOMERS TO REWARD OUR HARD WORKING TEAM. PLEASE LET		SPINACH, GOATS CHEESE, GARLIC	16		5.30
US KNOW IF YOU WOULD LIKE US TO ADD IT TO YOUR BILL.				AMARETTO 5.30 TIA MARIA	5.30