

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

SHARING BOARD: SELECTION OF CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL'S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL 16

GARLIC AND ROSEMARY CAMEMBERT: CHUTNEY, LIEVETO ARTISAN BREAD, APPLE, CELERY 16

PAN FRIED PRAWNS, THAI GREEN CURRY, PRAWN CRACKER 8

SOUP OF THE DAY, GRANARY BLOOMER 7

PRESSED HAM HOCK, PISTACHIO CRUMB, CHUTNEY, TOAST 7

STONEBAKED PIZZAS

TRADITIONAL MARGHERITA 10

GOATS CHEESE, ROASTED BEETROOT, CRISPY KALE 13

NDUJA, CHORIZO, BLACK OLIVES, ROCKET 14

TANDOORI CHICKEN, RED ONION, MANGO CHUTNEY 14

ALLERGIES:

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

SERVICE CHARGE:

WE HOPE YOU HAVE ENJOYED YOUR VISIT WITH US. WE FEEL SERVICE CHARGE SHOULD BE A DISCRETIONARY OPTION FOR OUR CUSTOMERS TO REWARD OUR HARD WORKING TEAM. PLEASE LET US KNOW IF YOU WOULD LIKE US TO ADD IT TO YOUR BILL.

THE MAIN EVENT

FLAT IRON STEAK, TRIPLE COOKED CHIPS, SLOW ROASTED TOMATO, FIELD MUSHROOM, ONION RING 22

CAYENNE PEPPER COD, WARM LENTIL AND BEETROOT SALAD, SALSA VERDE 22

BALSAMIC GLAZED DUCK BREAST, PRESSED POTATO, ROASTED PLUM, SEASONAL GREEN, JUS 20

"OAKHILL ALE" BATTERED FISH, TRIPLE COOKED CHIPS, BASHED PEAS, TARTARE SAUCE, LEMON 17

BEEF BURGER: MONTEREY JACK CHEESE, BACON, LETTUCE, TOMATO, ONION RING, FRICKLE, MUSTARD MAYO, FRIES 17

SPICED CHICKPEA AND BULGAR WHEAT, ROASTED SQUASH, WHITE BEAN HUMMUS, CREAMED SPINACH 16

WILD BOAR AND APPLE SAUSAGES, CREAMY MASH, SEASONAL VEGETABLES, RICH GRAVY 16

CRISPY CHICKEN BURGER: BBQ SAUCE, LETTUCE, BACON, MONTEREY JACK CHEESE, ONION RING, FRIES 14

GARDEN VEGETABLE FALAFEL BURGER: LETTUCE, TOMATO, THAI SWEET CHILLI, FRIES 14

SOMETHING SWEET?

LEMON TART, MIXED BERRIES, PASSIONFRUIT SORBET 7

APPLE AND CARAMEL COBBLER, CRÈME ANGLAIS 7

DARK CHOCOLATE TARTLET, HAZELNUT PRALINE, CLOTTED CREAM 7

SELECTION OF LOCAL CHEESES, CRACKERS, CHUTNEY, APPLE, CELERY 10

AFFOGATTO: VANILLA BEAN OR SALTED CARAMEL ICE CREAM, DOUBLE ESPRESSO 4

A BIT ON THE SIDE?

HOUSE SALAD 3

PARMESAN FRIES, TRUFFLE MAYO 5

ONION RINGS 4

SEASONAL VEGETABLES 4

PEPPER SAUCE 2

STILTON SAUCE 2

LIEVETO BAKERY BREAD, OIL 4

HOT TIPPLES

IRISH	5.30	BAILEYS	6.50
KAHLUA	5.30	COINTREAU	5.30
AMARETTO	5.30	TIA MARIA	5.30