

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



LIGHT BITES

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

SANDWICHES AND FRIES 10

BRIE: RED ONION AND TOMATO CHUTNEY, BABY LEAVES

CHICKEN AND BACON: LETTUCE, TOMATO, MAYO

GRAZING TRIO 3 SMALL PLATES 15

CHARCUTERIE BOARD FOR ONE: CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, FUSSEL'S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL, BREAD

FIVE SPICE CRISPY SQUID: GINGER AND HONEY DRESSING

SPICED CORN FRITTERS: PICKLED CARROT AND CUCUMBER SALAD, POMEGRANATE

PORK RILLETES: TOAST, CHUTNEY, PICKLES

PARMESAN FRIES: TRUFFLE MAYO, CRISPY BACON

SELECTION OF LOCAL CHEESES: CRACKERS, CHUTNEY, APPLE AND CELERY

CHEESE AND GARLIC BREAD: GARLIC AND PARSLEY BUTTER, MOZZARELLA

FETA SALAD: BABY LEAVES, SUN BLUSHED TOMATOES, OLIVES

LOADED FLATBREAD: RED ONION, MUSHROOM, FIG, BALSAMIC GLAZE

THE MAIN EVENT

VENISON BURGER: DORSET BLUE VINNY, TRUFFLE MAYO, CARAMELISED RED ONIONS, WATERCRESS, FRIES 17

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

GARDEN VEGETABLE FALAFEL BURGER: LETTUCE, TOMATO, YOGHURT AND MINT, FRIES 13

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

FLAT IRON STEAK, FRIES, ONION RINGS 18

RIBEYE STEAK, TRIPLE COOKED CHIPS, FIELD MUSHROOM, CONFIT TOMATO, BURNT SHALLOT 28

HOMEMADE PIE OF THE DAY, CREAMY MASH, SEASONAL VEGETABLES, RICH GRAVY 16

STONEBAKED PIZZAS

TRADITIONAL MARGHERITA 10

FETA, SPINACH, CARAMELISED RED ONION, BLACK OLIVES 13

NDUJA, CHORIZO, BLACK OLIVES, ROCKET 14

PROSCIUTTO, FIG, ROCKET, BALSAMIC GLAZE 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

A BIT ON THE SIDE?

ONION RINGS 4

SEASONAL VEGETABLES 4

PEPPER SAUCE 2

STILTON SAUCE 2

LIEVETO BAKERY BREAD, OIL 4

SOMETHING SWEET?

LEMON TART, MIXED BERRIES, PASSIONFRUIT SORBET 7

CHOCOLATE AND HONEYCOMB COOKIE DOUGH, ICE CREAM 7

RASPBERRY AND COCONUT SET CREAM, GRANOLA, CHOCOLATE SHARD 7

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

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

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.