



OAKS
BAR AND GRILL

2 Courses £25

3 Courses £35

*For guests on an inclusive package, 3 courses are included in your package,
you will only be charged extra for menu items that have a supplement charge and side dishes*

To Start

Seared Sea Scallops

*duo of apple, tempura cauliflower, grilled black pudding
£4 supplement*

'Two Way' Salmon

smoked and tartar, balsamic dressing

Warm Figs and Parma Ham

bucks fizz jelly, sweet saffron syrup

Beef Fillet Carpaccio

dressed lambs lettuce, tomato and mango salsa, curried raiita

Herb Crusted Lamb Hash Cake

potato and broad bean salad, chive mayonnaise

Plum Tomato and Roasted Capsicum Soup (v)

basil oil, cracked black pepper

Risotto of Summer Greens (v)

shaved parmesan regianno



August 2011

If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items.
*Weights shown are approximate weights before cooking. Prices are inclusive of VAT. Gratuities are discretionary



Mains

Poached Salmon Darne

basil mash, tomato beurre blanc

*We recommend the **Gloire de Chablis**, a dry and elegant with distinctive Chardonnay character on the finish*

Baked Fillet of Haddock

poached egg, curried sauce, sautéed greens

*We recommend the **L'Aristocratico Pinot Grigio**, an intense wine with apple and pear flavours*

Grilled Tuna Steak

niçoise salad

*We recommend the **Bourgogne Pinot Noir**, a soft, scented nose, lightly style and good supporting tannin and acidity*

Chicken Breast stuffed with Smoked Ham

cheesy dauphinoise potato, baby vegetable bundle, red wine jus

*We recommend the **Macon Village Louis Jadot**, an elegant dry wine with floral scent and a hint of lemon*

Seared Duck Breast

apricot puree, pak choy, fondant potato, kirsch jus

*We recommend the **Kleine Zalze Pinotage**, a deep, fruit nose and rich berry with hints of prunes*

'Duo of Lamb' Rump and Samosa

sauté potatoes, brinjal pickle, cardamom jus

*We recommend the **Faustino VII Rioja Tinto** with warm fruit and earthy notes*

Baked Beef Tomato

stuffed with herb and garlic ricotta cheese

*We recommend the **La Campagne Viognier**, a nice wine with peach flavour and hint of honey*

Butternut Squash and Pine Nut Tagliatelle (v)

sage and chilli cream sauce

*We recommend the **Vidal Sauvignon Blanc**, a refreshing fruity wine with aromas of gooseberry and guava*

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Grills

All comes with a choice of chunky chips or house salad and peppercorn, béarnaise or red wine sauce.

****8oz Sirloin steak***

confit tomato, steak butter

£6.00 supplement

We recommend the Chilean Veramonte Cabernet Sauvignon, aromatic wine with blackcurrant flavours

****7oz swordfish steak***

confit tomato, dill butter, lemon

We recommend the Louis Eschenauer Merlot, a dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure wine.

**all weights are approximate before cooking.*

Sides

Gourmet chunky chips

Beer battered crispy onion rings

Sautéed mushrooms

Minted new potatoes

Buttered carrots

House salad

£3.50 supplement per item



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Desserts

Chocolate and Pear Almond Tart
chocolate sorbet and pear puree

Strawberry Arctic Roll
vanilla Pannacotta, compote

Fruit Bavarois
blackcurrant sorbet

White Chocolate and Carrot Fondant Cake
walnut and maple ice cream

Trio of Creams
baileys brûlée, rice pudding vanilla pod brûlée and milk chocolate pot de cream

Cheese

£3.50 supplement as a dessert
£6.50 supplement if chosen as a fourth course

All served with biscuits, grapes and quince jelly



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