Draughts

Mallets cider	4.3%
Neck oil	4.3%
Thatchers gold	4.8%
Birra Moretti	4.5%
Amstel	4.3%
Guinness	4.1%

OAKHILL INN

To begin

Sharing board: Selection of cured meats, mixed olives, sun blushed tomatoes, Lieveto artisan bread, Fussel's pomegranate molasses and smoked dipping oil 20

Garlic and rosemary camembert: caramelised red onion and tomato chutney, Lieveto artisan bread, apple, celery 18

Salt and pepper crispy squid, romesco sauce, chorizo pangrattato 9

Kids Menu (Smaller portion size) 10

West country sirloin of beef

Garlic and thyme roast chicken supreme

Slow cooked pork belly

Roasted vegetable wellington

Chicken goujons, chips and beans

"Oakhill ale" battered fish, tartare sauce, fries

The main event

"Oakhill ale" battered fish, triple cooked chips, dressed leaves, tartare, lemon 18

Crispy chicken burger: bbq sauce, lettuce, bacon, Monterey Jack cheese, fries 17

Garden vegetable falafel burger: lettuce, tomato, Thai sweet chilli, fries 16

Roasts

Slow cooked pork belly	26
West country sirloin of beef	24
Garlic and thyme roast chicken supreme	20
Roasted vegetable wellington	18

All roasts served with red cabbage, seasonal vegetables, Yorkshire pudding and roast potatoes

Service charge:

We hope you have enjoyed your visit with us. On your bill you will note a discretionary 10% service charge added to all tables over

Something sweet?

Lemon curd soft baked cookie dough, meringue, white chocolate, raspberry ripple ice cream 9

Strawberry and mascarpone tart, white chocolate, freeze dried strawberries, lemon balm 9

Selection of local cheeses, crackers, chutney, apple, celery 12

Affogato: vanilla bean or salted caramel ice cream, double espresso 5

A bit on the side?

House salad	5
parmesan fries, garlic butter	5
Triple cooked chips	5
Seasonal vegetables	5

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