

ON THE BAR

AMSTEL 4.1%	5.20	MALLETS CIDER 4.3%	5.00	OAKHILL INN 4.5%	5.00
BIRRA MORETTI 4.6%	6.00	INCH'S CIDER 4.5%	5.00	GUEST ALE	5.00
NECK OIL IPA 4.0%	6.80	GUINNESS 4.5%	6.00	ESPRESSO MARTINI	12.50



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

SMOKED MACKEREL PATÈ, PICKLED CUCUMBER, TOAST 9

SOUP OF THE DAY, GRANARY BLOOMER 9

CRISPY PORK BELLY, ASIAN SLAW, TERIYAKI 9

STONE-BAKED PIZZAS

NDUJA, CHORIZO, SALAMI, GARLIC BUTTER, ROCKET 17

ANCHOVIES, CAPERS, RED CHILLI 14

GOATS CHEESE, FIRE ROASTED RED PEPPERS, BLACK OLIVES 14

TRADITIONAL MARGHERITA 12

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

PAN FRIED SALMON, ROAST BEETROOT AND LENTIL TABBOULEH, RAINBOW CHARD, HAZELNUT BUTTER 24

ROASTED GUINEA FOWL, SHALLOT PURÉE, ROASTED SQUASH, WILTED CAVOLO NERO, SAGE CREAM, TOASTED PUMPKIN SEEDS 24

FLAT IRON STEAK, TRIPLE COOKED CHIPS, SLOW ROASTED TOMATO, FIELD MUSHROOM, ONION RING 23

"OAKHILL ALE" BATTERED FISH, TRIPLE COOKED CHIPS, DRESSED LEAVES, TARTARE, LEMON 18

PIE OF THE DAY, CREAMY MASH, SEASONAL VEGETABLES, GRAVY 18

LAMB BURGER: TZATZIKI, LETTUCE, TOMATO, PICKLED PINK ONIONS, FRIES 18

SINGAPORE LAKSA, SWEET POTATO, BUTTERNUT SQUASH CARROT, TENDER STEM, SPINACH, PAK CHOI, SPRING ONION, RED CHILLI, RICE NOODLES 17

CRISPY CHICKEN BURGER: BBQ SAUCE, ROCKET, BACON, MONTEREY JACK CHEESE, FRIES 17

CHICKEN CAESAR SALAD, BABY GEM LETTUCE, GARLIC AND THYME CROUTONS, PARMESAN, CAESAR DRESSING, BACON 17

GARDEN VEGETABLE FALAFEL BURGER: LETTUCE, TOMATO, THAI SWEET CHILLI, FRIES 16

SOMETHING SWEET?

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM 9

RUM AND RAISIN CHEESECAKE, CHOCOLATE CRUMB, CHERRY 9

CHOCOLATE ORANGE SOFT BAKED COOKIE DOUGH, WHITE CHOCOLATE, ICE CREAM 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?

ROCKET, PARMESAN, BALSAMIC GLAZE 4

ONION RINGS 5

PEPPER SAUCE 4

STILTON SAUCE 4

PARMESAN FRIES, GARLIC BUTTER 5

LIEVETO BAKERY BREAD, OIL 5

SEASONAL GREENS 5

HOT TIPPLES

IRISH	BAILEYS
KAHLUA	COINTREAU
AMARETTO	TIA MARIA

7