



OAKHILL INN

On the Bar	Amstel 4.1%	£4.30	Mallets Cider 4.3%	£4.20	Oakhill Ale 4.5%	£4.20
	Birra Moretti 4.6%	£4.80	Thatchers Haze 4.5%	£4.30	Guest Ale	£4.20
	Lagunitas IPA 4.0%	£4.80	Guinness 4.5%	£4.80	Espresso Martini	£10

Small plates - £7

Lime and chilli whitebait, garlic mayo, grilled lemon
 Ham hock terrine, pickled apple, scratchings
 Halloumi flatbread, hummus, crunchy slaw, sweet chilli

Parma ham, rocket, mozzarella, wild garlic, parmesan
 Goats curd, pickled beetroot, quinoa, asparagus, watercress
 Lievito bakery bread, oil, balsamic, hummus, olives, salad

Sandwiches - £10 *(Lievito Bakery Granary bloomer, fries)*

Avocado club: avocado, cheddar cheese, leaves, tomato, mayo
 Chicken: Sliced chicken, bacon, mayo, leaves

Pastrami: Slice pastrami, cheese, pickled cucumber, leaves, mustard mayo
 Cheese: Barbers cheddar cheese, Ale chutney, leaves, tomato, cucumber

Bar

Beef burger, cheddar, bacon, barbeque sauce, shredded iceberg, fries, onion rings	£14
Crispy vegetable falafel burger, wild garlic mayo, fries, onion rings	£13
“Oakhill ale” battered fish, triple cooked chips, mint bashed peas, tartare sauce	£14
Crispy chicken burger, Katsu mayo, pickled cucumber, crunchy slaw, crispy onions, lettuce, fries	£14
Flat iron steak, fries, onion rings	£18
Pan fried Cornish sea bream, orzo, aubergine, heritage tomato, English asparagus	£17
“Soul bowl”, quinoa, sweet potato, red pepper, asparagus, black eyed beans, tomato, lime dressing	£15
Add mozzarella £2	Add chicken £3

Pudding

Lemon and blueberry soft baked cookie dough, meringue, ice cream	£6
Elderflower pannacotta, buttermilk snow, pink champagne sorbet, cheddar strawberries	£6
Selection of three local cheeses <i>(Please ask your server)</i>	£8
Affogato: Vanilla or salted caramel ice cream, double espresso	£4

A bit on the Side	House salad	£3	Coleslaw	£2
	Onion rings	£4	Lievito Bakery bread, oil, balsamic	£4
	Pepper sauce	£2	Seasonal vegetables	£4
	Blue cheese sauce	£2	Truffle and parmesan fries	£5



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WINE LIST

Our wine merchant, 'Les Caves de Pyrene', source their wines from independent and artisan producers who farm sustainably and organically allowing the wine to express 'the grape, the place and the tradition'.

SPARKLING

Prosecco DOCG, AA Bellenda, [Veneto, Italy]

Subtle and elegant, a delicate mousse - dry with keen citric freshness and notes of apple skin and ripe pear. 6.00/ 30.00

WHITE

Bergerie de la Bastide Blanc, Pays d'Oc [Languedoc, France]

Pleasing ripe fruit with contrasting sherbet acidity and herbaceous notes. 4.70/6.50/18.50

Sauvignon Blanc, Casa Azul [Central Valley, Chile]

A fragrance of white flowers and tropical fruits, fresh, light and youthful. 5.30/7.40/22.00

Pinot Grigio 'Tefilli' IGP, Cantina Volpi [Lombardia, Italy]

Orchard fruits, a touch of marzipan, mouth-filling with pleasant balancing acidity. 5.70/7.90/23.50

Picpoul de Pinet, Château de la Mirande [Languedoc, France]

A modern classic from an ancient grape, sea scented, clean, crisp and dry with spicy aniseed bouquet. 5.80/8.30/24.50

Gavi di Tassarolo, Cinzia Bergaglio [Piedmont, Italy]

A fine example of a less well-known region challenging their more illustrious neighbour. Richer & more floral than Gavi di Gavi this wine is a worthy accompaniment to fish, pasta and risotto. 26.50

Reserve De Gassac Chardonney

Heady aroma, hints of apple and pear 5.90/8.00/24.00

Petit Chablis, Domaine Tremblay [Burgundy, France]

A modern Mâcon - mineral, an expressive nose with citrus and white flowers. The palate has flavours of fleshy, tasty white fruits, combined with a creaminess and full-bodied character. 30.00

Marlborough Savignon Blanc 2021 Te Whare Ra

Kaffir lime, crunchy apple and sweet basil aromas, powerfully delicious 28.50

ROSE

Bergerie de la Bastide Rosé, Pays d'Oc [Languedoc, France]

Pleasing ripe fruit with contrasting sherbet acidity and herbaceous notes. 4.90/7.00/20.00

Reserve de Gassac Rosé, VdP de l'Herault [Herault, France]

A most alluring rose pink, full and round, aromas of crushed red fruit with a pleasant, intense palate and hints of crushed strawberry. 6.50/8.00/24.00

RED

Bergerie de la Bastide Rouge [Languedoc, France]

Red fruit aromas, light, clean and fresh with lively acidity and recurrent flavours of cassis and vanilla.. 4.70/6.50/18.50

Merlot, Domaine Nordoc [Languedoc, France]

Bags of mulberry fruit, sweet cherry and plum, not jammy but with savoury notes and a mellow green tannins. 5.20/7.20/21.50

Cabernet Sauvignon, Casa Azul [Central Valley, Chile]

Cherry scents and a hint of chocolate. On the palate it has some richness and soft tannins. - deal with a burger, sausages and cheese 5.30/7.40/22.00

Montepulicano d'Abruzzo, Cantina Frentana [Abruzzo, Italy]

Not afraid to be bold! Dark and full-bodied with a big gush of prunes, plums, dark cherries and a dry peppery-spice finish 5.40/7.60/22.50

Côtes du Rhône 'non-filtre', Terres de Mistral [Rhône, France]

Ripe dark fruit and those characteristic 'garrigue' and pepper notes. Spicy blackcurrant and confit fruits building across the palate to a fresh finish and crunchy green tannins. 30.00

Pinot Noir, Moulin de Gassac [Herault, France]

More Loire Pinot than Burgundian in style. A mouth-watering palate, abundant fruit, a beautiful freshness and soft tannins make it a balanced and fine Pinot. 26.50

'Organic' Malbec, Santa Julia [Mendoza, Argentina]

An iron fist in a velvet glove. Very much the grape of the moment, this offers a nose of sweet violets and berry fruit, ripe fruit flavours of cherry and plum with deeper fig, raisin and chocolate. 5.90/8.30/24.00

Rioja 'Joven', Vina Ilusion [Rioja, Spain]

The organic fruit is a testament to the healthy soil and terroir that demonstrate the natural joy and complexity of Tempranillo. A 'joven' (an unoaked wine) with intense dark fruit and a touch of fresh pepper. 7.00/9.40/28.00