

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



TO BEGIN

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

SOUP OF THE DAY 7

CONFIT DUCK LEG CROQUETTES, PLUM KETCHUP 7

PAPRIKA SQUID, SWEET AND SOUR SAUCE, GRILLED LEMON 7

KIDS MENU (SMALLER PORTION SIZE) 6.50

WEST COUNTRY SIRLOIN OF BEEF

GARLIC AND THYME ROAST CHICKEN SUPREME

SLOW COOKED LEG OF LAMB

ROASTED VEGETABLE WELLINGTON

CHICKEN, CHIPS AND BEANS

"OAKHILL ALE" BATTERED FISH, PEAS, TARTARE SAUCE, FRIES

CRISPY CHICKEN BURGER, FRIES

CHEESEBURGER SLIDER, FRIES

ROASTS

WEST COUNTRY SIRLOIN OF BEEF 18

GARLIC AND THYME ROAST CHICKEN SUPREME 15

SLOW COOKED LEG OF LAMB 16

ROASTED VEGETABLE WELLINGTON 14

THE MAIN EVENT

BEEF BURGER: MONTEREY JACK CHEESE, CRISPY SMOKED BACON, DIJON MUSTARD MAYO, LETTUCE, TOMATO, FRIES, ONION RING 16

CRISPY CHICKEN BURGER: CRUNCHY SLAW, SATAY SAUCE, PICKLED CUCUMBER, CRISPY ONIONS, FRIES 14

GARDEN VEGETABLE FALAFEL BURGER: ROCKET, SPINACH, GARLIC MAYO, FRIES 13

"OAKHILL ALE" BATTERED FISH, TRIPLE COOKED CHIPS, BASHED PEAS, TARTARE SAUCE, LEMON 15

CHARGRILLED AUBERGINE TIKKA MASALA, CHICKPEA AND TOASTED ALMONDS, CAULIFLOWER PAKORA, POPPADOM 14

SOMETHING SWEET?

STICKY TOFFEE PUDDING, ICE CREAM 7

WHITE CHOCOLATE GANACHE, PASSIONFRUIT GEL, CHOCOLATE SOIL, FREEZE DRIED RASPBERRIES 7

RASPBERRY AND COCONUT SET CREAM, GRANOLA, CHOCOLATE SHARD 7

SELECTION OF LOCAL CHEESES, CRACKERS, CHUTNEY, APPLE, CELERY 9

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

A BIT ON THE SIDE?

HOUSE SALAD 3

TRUFFLE AND PARMESAN FRIES 5

LOADED FRIES, BACON, SALSA, CHILLI, SPRING ONION, CHEESE 5

ONION RINGS 4

SEASONAL VEGETABLES 4

LIEVETO BAKERY BREAD, OIL 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.

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

HOT TIPPLES

IRISH	5.30	BAILEYS	6.50
KAHLUA	5.30	COINTREAU	5.30
AMARETTO	5.30	TIA MARIA	5.30