



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	Inch's Cider 4.5%	£4.30	Guest Ale	£4.20
	Lagunitas IPA 4.0%	£4.80	Guinness 4.5%	£4.80	Espresso Martini	£10
To begin	Sharing board: <i>selection of cured meats, mixed olives, sunblushed tomatoes, Lieveto bread, oil and balsamic vinegar</i>					£16
	Soft boiled Scotch egg, sweet chilli and mint, peashoots					£7
	Roasted butternut squash and chilli soup, toast pumpkin seeds, coconut cream					£7
	Scottish smoked salmon, candid beetroot, torched chicory, horseradish crème fraîche					£7
The main Event	Beef burger, cheddar, bacon, barbeque sauce, shredded iceberg, fries, onion rings					£14
	Crispy vegetable falafel burger, garlic mayo, fries					£13
	"Oakhill ale" battered fish, triple cooked chips, mint bashed peas, tartare sauce					£15
	Crispy chicken burger, satay sauce, pickled cucumber, crunchy slaw, crispy onions, lettuce, fries					£14
	Flat iron steak, fries, onion rings					£18
	Rib eye steak, flat mushrooms, triple cooked chips, charred shallot, micro herb salad					£28
	Pan fried market fish, curry veloute, roast new potato, samphire, spinach					£18
	Confit duck leg, celeriac and truffle dauphinoise, miso and black garlic emulsion, seasonal vegetables, gravy					£24
	Crown prince squash and sweet potato curry, toasted nuts, saag aloo, grilled flatbread					£15
	Pie of the day, creamy mash potato, seasonal vegetables, gravy					£16
Pizza	Traditional margherita		£10	Nduja, black olives, chilli		£14
	Goats cheese, squash, red onion, sage		£13	Coppa, bocconcini, red onion, spinach		£14
Something Sweet	S'mores cookie dough, digestive crumb, ice cream					£7
	Cassis & red wine poached pears, blackcurrant, granola, toasted almonds, whipped coconut cream					£7
	Sticky toffee pudding, toffee sauce, vanilla ice cream					£7
	Selection of three local cheeses (<i>Please ask your server</i>)					£8
	Affogato: Vanilla or salted caramel ice cream, double espresso					£4
Liqueur Coffee/Hot Chocolate	Irish	£5.30	Kahlua	£5.30	Grand Marnier	£5.30
	Baileys	£6.50	Tia Maria	£5.30	Amaretto	£5.30
A bit on the Side	House salad		£3	Truffle and parmesan fries		£5
	Onion rings		£4	Lieveto Bakery bread, oil, balsamic		£4
	Pepper sauce		£2	Seasonal vegetables		£4
	Blue cheese sauce		£2			



OAKHILL INN

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

Vodka

Absolut
Absolut raspberry
Boe dark fruits
Smirnoff green apple

Shots

Sambuca

Rum

Sailer Jerry spiced
Havana club 3 year old
The Kraken black spiced