

# The Oakley

Thank you for choosing to dine with us at The Oakley. We appreciate your support for our independent restaurant. Many of our ingredients are sourced within a 20-mile radius of the pub, so your support also benefits many other local businesses.

## TO START

- Blood orange mimosa, Nyetimber Classic Cuvée, blood orange £11
- Spicy margarita, Jose Cuervo tequilla, Cointreau, lime, chilli syrup £11
- Rhubarb & custard, Vodka, rhubarb, advocat, pâte de fruit £12
- Old Fashioned, Woodford Reserve bourbon, sugar, angostura bitters, orange £10

## NIBBLES

- Homemade bread, butter *(vea)* £5
- Mixed olives *(gf, ve)* £4.50
- Cobble Lane charcuterie, cornichons, picos de pan £8
- Pork scratchings, apple butter *(gf)* £5

## STARTERS

- Twice baked Bevistan cheese soufflé, Lyonnaise onions, Bevistan cheese sauce *(V)* £10
- Wild salmon, beurre blanc, salmon roe, pickled cucumber *(gf)* £12
- Bevistan lamb, pumpkin, dhal, yoghurt £11
- Jerusalem artichoke and pearl barley risotto, Pavenham hens egg, smoked venison £12

## MAIN COURSE

- Buckinghamshire pork- fillet, cheek, belly, black pudding, celeriac, pickled walnut *(n)* £28
- Wild rabbit loin, braised leg, wild garlic, girolles, onions, smoked bacon £27
- Salt baked celeriac, panisse, Jerusalem artichoke, green chilli and hazelnut vierge *(gf, V, n, Vea)* £22
- Pasture's Farm duck breast, Harrold honey, burnt apple, roasted hispi £29
- Fillet of wild halibut, warm tartare sauce, kale *(gf)* £35
- Buckinghamshire Cumberland sausage swirl, mashed potato, onion gravy, apple butter *(vea)* £20
- Haddock and skin on chips, mushy peas, homemade tartare *(gf, df)* £20

## SHARERS

- 1kg Salt aged Côte de boeuf, fries, seasonal salad, green peppercorn sauce *(dfa, gf)* £90
- Local venison sharer, rump and braised shank, roasted potatoes, seasonal salad *(gf)* £90

## SIDES £5

- Skinny fries or chunky chips *(gf, ve)*
- Pink fir potato, feta, spring onion *(gf)*
- Roasted hispi cabbage, preserved lemon, crumb *(ve, gfa)*
- Sprouting broccoli, parmesan *(gf)*
- Onion rings *(gf, ve)*
- Baby gem salad, pickled onions *(gf, ve)*

Please make your server aware of any dietary requirement or allergies ahead of placing your order

We are not a nut or allergen free kitchen

gf- gluten-free / gfa- gluten-free option available / V- vegetarian / ve- vegan / vea - vegan option available / n - contains nuts

## PUDDINGS

Sticky toffee pudding, brandy basket, vanilla ice cream (V, gfa) £9

Madagascan vanilla crème brûlée, chuckleberry compote, madeline (V, n, gfa) £9

Yorkshire rhubarb crumble soufflé, Birds custard ice cream (V, gfa) £12 *please allow 15 minutes*

Harrold apples, brown butter & hazelnut financier, caramel, white chocolate & Sauternes (V, gfa, n) £9

Wooden Hill coffee Paris-Brest, espresso caramel, coffee mousseline, whipped chantilly, dark chocolate £9

Cheeseboard, homemade chutney, grapes and crackers

Pick 3 for £12

Pick 6 for £22

Pick 9 for £28

Isle of Mull, Fourme de A'mbert, Rosary Ash, Tomme De Savoie, Old Amsterdam, Villa Chevre Fume, Bevistan Blue, Abbaye de Tamie, Vacherin Mont d'Or, Cornish Yarg with nettle leaf, Cotherstone

- Teams perfectly with a glass of Sandeman 10 year tawny port £6.50

Scoops of homemade Ice cream & sorbet (per scoop) £2.50

**Ice cream:** Ginger, Mulled plum, Coffee, Vanilla, Grand Marnier, Fig leaf,

Liquorice, Banana, Chocolate, Malt, Birthday cake, Banoffee, Rum raisin

**Sorbet:** Fig (ve, gf), Rhubarb (ve, gf)

## TO DRINK

Freshly ground Wooden Hill coffee, hand roasted in Bedfordshire

|  |       |
|--|-------|
| Espresso                                       | £2    |
| Double espresso                                | £2.50 |
| Macchiato                                      | £2.50 |
| Americano, Flat White, Cappuccino              | £3    |
| Mocha, Latte                                   | £3.50 |
| Hot Chocolate                                  | £4    |
| Liqueur coffee (Cointreau, Baileys, Jameson's) | £7    |

Pot of Teapigs speciality tea £3

*Everyday breakfast, Peppermint, Darjeeling earl grey, Lemon & ginger, Chai,*

*Decaf English breakfast, Super fruit, Jasmine pearls, Mao Feng green tea*

Please make your server aware of any dietary requirement or allergies ahead of placing your order

We are not a nut or allergen free kitchen

gf- gluten-free / gfa- gluten-free option available / V- vegetarian / ve- vegan / vea - vegan option available / n - contains nuts