

# The Oakley Arms

Sunday 8th September

## NIBBLES

- Homemade bread, butter *(veA)* £5
- Mixed olives *(gf, ve)* £4.50
- Cured meats, pickles, breadsticks £7
- Pork scratchings, roasted apple *(gf)* £5
- Fried oyster mushrooms, char sui ketchup *(ve, gfA)* £6

2 courses £35 / 3 courses £42

## STARTERS

- Crispy Pavenham egg, ham hock and leek chowder, sorrel
- Cured salmon, octopus, chorizo, red peppers, basil, croutons *(gfA)*
- Roasted onion soup, Gruyère cheese rarebit *(V)*
- Aged beef tartare, beef fat croutons, pickled kohlrabi *(gfA)*

## MAIN COURSE

All roast dishes are served with roast potatoes, cauliflower cheese, seasonal veg & a Yorkie

- Herb roasted beef rump cap *(gfa)*
  - Roasted free range chicken breast *(gfa)*
  - Buckinghamshire pork loin, crackling *(gfa)*
  - Slow cooked shoulder of Bevistan hogget *(gfa)*
  - Wild mushroom Wellington *(ve, gf)*
- Trio of meats - roasted beef rump cap, slow cooked hogget, rolled and stuffed chicken thigh +£5  
Salt-aged Côte de boeuf for two, roast potatoes, cauliflower cheese, seasonal veg & Yorkshire's +£16pp

## PUB CLASSICS

- Oakley beef burger, bacon jam, brioche, cheese, skin on chips
- Haddock and skin on chips, peas, homemade tartare *(gf)*

## SIDE DISHES

- All sides £5
- Pigs in blankets
- Seasonal greens
- Roast potatoes

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 / vA - vegan option available / n - nuts

## PUDDINGS

**Vanilla creme brûlée**, chuckleberry (V, gf)

**Sticky toffee pudding**, brandy basket, homemade vanilla ice cream (V)

**Wooden Hill coffee mousse**, Valrhona chocolate brownie, sorbet (V)

**Fresh fig mille feuille**, Madagascan vanilla, malted milk

**Harrold-Odell elderberry, yuzu parfait**, white chocolate ice cream (gf)

**Three scoops of homemade Ice cream / sorbet:**

**Ice cream:** Ginger, Coffee, Caramel, Chocolate, Banoffee, Vanilla, Strawberry, Mulled plum,

Grand Marnier, Marshmallow, Liquorice, Malted milk, Birthday cake, Lavender, Garden mint choc chip

**Sorbet:** Summer strawberry (ve, gf), Pear (gf, ve), Apple (ve, gf)

**Three cheeses of your choice**, grapes, chutney, crackers:

Keens Cheddar, Drunk Monk, Bleu d'Auvergne, St Helena, Camembert de Normandie, Ragstone

- Teams perfectly with a glass of Sandeman 10 year Tawny Port £6.50

## 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
Irish Coffee with Jamesons	£5.50

**Pot of Teapigs speciality tea** £3

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

*Decaf English breakfast, Super fruit, Jasmine pearls*

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 / vA - vegan option available / n - nuts