

The Oakley Arms

Thank you for choosing to dine with us at The Oakley, we appreciate your support for our independent restaurant.

With many of our ingredients sourced within a 20-mile radius of the pub, in turn your support reaches out to many other local businesses.

NIBBLES

Homemade bread, butter (veA) £5

Mixed olives (gf, ve) £4.50

Cured meats, pickles, breadsticks £7

Pork scratchings, spiced apple chutney (gf) £5

Fried oyster mushrooms, ginger, char sui ketchup (ve, gfA) £6

STARTERS

Shellfish potage- hand dived scallop, squid, tiger prawn, dressed crab, shellfish bisque (gfA) £12

Heritage garden tomato and Bevistan cheese tartlet, black olive, basil (V, veA) £8

Woodland mushroom, truffle risotto, lardo, Lincolnshire poacher (gfA) £9

Local game paté en crouete, homemade green tomato chutney, brioche £10

MAIN COURSE

Wild bass, lemon verbena butter sauce, new potatoes, tenderstem (gf) £28

Bevistan lamb rump, spiced shoulder, garden courgette, basil, sweet potato £30

Buckinghamshire quail, smoked bacon, white beans, girolles, summer peas, truffle (gf) £28

Salt aged beef rump and rib, carrot, onion, tarragon, mashed potato, beef jus £26

Garden courgette and pea arancini, black garlic, smoked Cheddar veloute (V, VeA) £18

Oakley beef burger, bacon marmalade, cheese, brioche, skin on fries £18

Haddock and skin on chips, peas, homemade tartare (gf) £18

SHARERS

Roasted free range chicken, fries, salad, sauce supreme (gf) £55

Salt aged Cote de boeuf, fries, peppercorn sauce, dressed leaves (gf) £70

SIDES £4.50

Skin on fries (gf, Ve)

Greens from our garden, tenderstem, lemon, toasted crumb (Ve)

Onion rings (gf, Ve)

Baby gem salad, herbs, pickled shallot (gf, V)

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 - nuts

PUDDINGS

Bevistan yoghurt panna cotta, greengage, almond crumb (n) £8.50

Sticky toffee pudding, homemade vanilla ice cream (V) £9

Yuzu tart, cherry, almond (V, n) £10

Apricot cheesecake, roasted apricot sauce £10

Apple and custard Eton mess (V, gf, veA) £9

Cheeseboard, homemade chutney, grapes, crackers £15

Hafod Cheddar, Carbonico, Colsten Basset, Ragstone, Camembert de Normandie

Teams perfectly with a glass of Penfolds Father Tawny £6.50

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

Ice cream: Ginger, Coffee, Caramel, Chocolate, Banana, Vanilla, Lemon curd, Strawberry,

Grand Marnier, Marshmallow, Liquorice, Malted milk, Birthday cake, Lavender

Sorbet: Strawberry (ve, gf), Passionfruit (ve, gf), Bergamot (ve, gf), Yoghurt (gf), Pear (gf, ve), Apple (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
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

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