

The Oakley Arms

Sunday 20th October

TO BEGIN

Old Fashioned - Woodford Reserve, bitters, orange £12

Damson in distress - homemade damson gin, Amaretto, lemon £12

Harrold pear spritz, Pear Spritz, Nyetimber Classic Cuvee, St Germain, pear £13

Homemade garden herb focaccia, whipped butter (vea, gfa) £2 per person

Mixed olives (gf, ve) £4.50

Pork scratchings, apple butter (gf) £5

Grilled venison belly, sumac yoghurt, pickled onion (gfa) £6

Smoked haddock croquettes, thai red curry, lime leaf £6

2 courses £35 / 3 courses £42

STARTERS

Duo of highland beef, slow cooked cheek and tartare, beef fat hash browns

Bouillabaisse- hake, hand dived scallop, tiger prawn, fennel, carrot

Autumn squash risotto, pickled walnut, aged parmesan (v, vea, gf)

Citrus cured salmon, octopus, red pepper, chorizo, tomatoes

MAIN COURSE

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

Herb roasted sirloin of beef (gfa)

Roasted free range chicken breast (gfa)

Buckinghamshire pork loin (gfa)

Pasture's Farm duck leg (gfa)

Root vegetable and lentil pithivier (v, vea)

Trio of meats - roasted beef rump cap, crispy pork belly, rolled and stuffed chicken thigh (gfa) +£6

SIDE DISHES

Pigs in blankets (gfa) £6

Crispy hispi, cheddar, crumb £6

PUDDINGS

Chocolate tiffin layered gâteau, vanilla fluff

- Pairs perfectly with Doux, Domaine Laguilhon, Jurançon £4.50

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

- Pairs perfectly with Dandelion Vineyards Legacy of Australia Pedro Ximénez XXXO £9

Madagascan vanilla crème brûlée, damson compote, Harrold honey madeleine (V, gfa)

Heath Fruit Farm cherry pie, crème fraîche mousse

Baked Alaska, pistachio & raspberry (n, V) +£3

Cheeseboard (pick 2), served with homemade chutney, grapes and crackers

Jersey milk gouda, Stinking Bishop, Isigny Camembert, Yarlington, Smoked Westcombe Cheddar

Northampton Brogue blue, Hobnail blue, Old Amsterdam, Cornish Yarg, Cropwell Bishop

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

Scoops of homemade Ice cream & sorbet - £2.50 per scoop

Ice cream: Coffee, Malt, Chocolate, Birthday cake, Vanilla, Ginger, Grand Marnier

Stracciatella, Pistachio, Roasted homegrown strawberry, Rum raisin, Elderberry, Toffee apple

Sorbet: Raspberry (ve, gf), Lime (ve, gf) Plum (ve, gf)

Treats

Chocolate coated honeycomb £5

Trio of homemade chocolate bonbons £6 - choose from:

sticky toffee pudding, hazelnut praline, sloe gin & blackberry, baileys, pistachio, pear & white chocolate

TO DRINK

Coffee - Freshly ground Wooden Hill coffee, hand roasted in Bedfordshire, from £3

Liqueur coffee (Cointreau, Baileys, Jameson's) £8

Pot of TeaPigs speciality tea £4.50

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