

The Oakley Arms

Thank you for choosing to dine with us at The Oakley. By supporting our independent restaurant you are in turn supporting many local businesses.
We are proud to work with some of the best produce in the area with most of our ingredients sourced within a 20 mile radius of the pub.
Everything on our menu is prepared fresh for your order, please ask your server if you require more information on the components of dishes.

Nibbles & Starters

- Homemade bread, butters (V) £5
- Cured meats, house pickles, breadsticks £6
- Mixed olives (gf, Ve) £4.50
- Onion, beer and Bevistan Original cheese tart (v) £9
- Local game terrine, pickle, toasted bread (gfA) £10
- Rigatoni, smoked sausage, Jerusalem artichoke, aged parmesan £9
- Crispy chicken OR cauliflower, ginger caramel, cucumber, black vinegar (gfA) £8.50

Mains

- Roasted chicken breast, creamy mash, mushroom Diane, kale (gf) £20
- Roasted fillet of hake, winter vegetables, smoked bacon, cider beurre blanc (gf) £20
- Bevistan lamb loin, braised shoulder, rosemary dumplings, kale, pickled hazelnuts £26
- Crumbed Buckinghamshire pork ribeye, sweet potato, red cabbage, pickled onion, Szechwan sauce £22
- Celeriac, polenta, caramelised onions, green chilli vinaigrette (V, VeA) £17
- Steak sharer- 12 oz ribeye, BBQ glazed beef ribs, mash, confit cabbage £65
- Oakley beef burger, bacon marmalade, cheese, brioche, skin on chips £18
- Haddock and skin on chips, peas, homemade tartare (gf) £18

Sides all £4.50

- Skin on chips (Ve, gf) / Potato skins, beef fat emulsion, crispy onions (gf)
- Roasted winter cabbage, chestnuts / Roasted carrots (gf, V)
- Onion rings (gf, Ve) / Leaf salad, parmesan, seeds (gf, V)

Pudding

- Clementine tart - confit, frangipane, mousse, milk sorbet (n, gf) £9
- Green apple parfait - maple and buckwheat financier, white chocolate aero (V, gf) £9
- Vanilla crème brûlée, preserved summer plum compote (V, gf) £8
- Chocolate fondant, chocolate and popcorn crumb, Jerusalem artichoke ice cream (V) £8.50
- Spiced rum sticky toffee pudding, caramel sauce, homemade vanilla ice cream (gfA, V) £8.50
- Assiette of desserts - Crème brûlée, clementine pavlova, chocolate & pistachio choux au craquelin, tea or coffee (V, n) £12

Cheeseboard, homemade chutney, crackers £14
St Andrews Farmhouse Cheddar, Rollright, Colston Bassett, Bevistan

Scoops of homemade Ice cream & sorbet (per scoop) £2

Ice cream: Ginger, Garden mint, Coffee, Rum raisin, Chocolate, Malted milk, Marshmallow, Banana, Vanilla, Liquorice, Lemon curd, Apple crumble, Mango swirl, Brownie, Strawberry, Grand Marnier
Sorbet: Strawberry (ve, gf), Milk (gf), Lemon (ve, gf), Pear (gf, ve)

Please be aware all game on our menu are wild and may contain shot

Please make your server aware of any dietary requirement or allergies ahead of placing your order
gf- gluten-free / gfA- gluten-free option available / V- vegetarian / Ve- vegan / veA - vegan option available / n - nuts