

DRINKS

SPARKLING | 175ml

Joseph Perrier NV Brut V|VE | 14.95
Privilege Rosé, Varichon et Clerc V|VE | 11
Prosecco Passaparola Spumante V|VE | 10.75

WHITE | 175ml | Bottle

Tariquet Classic V|VE | 8 | 30
Fresh, light & fruity

Picpoul de Pinet Grange des Rocs V|VE | 8 | 30
Bone dry with fresh, crunchy minerality & soft, ripe exotic fruit

Freedom Cross Chardonnay V|VE | 8 | 30
Full-bodied, tropical citrus flavours

Mayfly Marlborough Sauvignon Blanc V | 9 | 35
Asparagus, mature peach & exotic fruit notes

Villa Wolf Pinot Gris, Pfalz V | 10.50 | 35
Bright, tropical fruit aromas & flavours

Petit Chablis, Domaine Brocard V|VE | 13 | 50
Vibrant, crisp, green apple flavours

Orballo Albarino, Rias Baixas V | 40 per bottle
Stone fruit, honey & floral

Gavi di Gavi, Manfredi | 40 per bottle
Perfectly balanced, tropical & stone fruit flavour

RED | 250ml | Bottle

Côtes de Gascogne Merlot/Tannat V|VE
10.50 | 30
Soft tannins, refreshing & fruity

Mirador Tinto, Rioja | 10.50 | 30
Black fruits, high tannins, full bodied

Patterson's Private Reserve Shiraz | 10.50 | 35
Intense dark red with a hint of violet

Primitivo Appassimento 2016 V|VE | 12 | 35
Well rounded, balanced & enjoyable

Nieto Reserva Malbec, Mendoza | 13.50 | 40
Powerful red with concentration of berry fruits

Pinot Noir, Pask Instinct, New Zealand V|VE
15.50 | 45
Plush, smooth & textured

The Chocolate Block, Boekenhoutskloof,
Franschhoek | 65 per bottle
Floral perfume with a superb velvety structure

Valpolicella Classico Superiore "Ripasso",
Giuseppe Lonardi Veneto V | 55 per bottle

OUR COCKTAILS

Laverstoke Mill | 11.50
Bombay Sapphire gin, Martini Rosso, elderflower cordial

Espresso Martini | 13
Grey Goose vodka, Tosolini espresso liqueur, espresso coffee

Raspberry Daquiri | 11.50
Barcardi rum, raspberry compote, lime juice, sugar syrup

Cosmopolitan | 11.50
Grey Goose vodka, Cointreau, cranberry juice, lime

Negroni | 11
Bombay Sapphire gin, Martini Rosso, Campari

Peach Mocktail (non-alcoholic) | 8.50
Peach juice, Appletiser, grenadine

All Day Menu

The All Day Menu is served from 12pm to 9.30pm

WHILE YOU WAIT

MIXED NUTS

Salted & apple wood smoked nuts V|VE |
3.50

OLIVES

Pitted house marinated olives V|VE | 4

BREAD BASKET

Focaccia, sourdough & malted homemade
bread served with homemade butter V | 4.50

CROQUETTES

Pulled pork croquettes, spiced aioli
sauce | 5

STARTERS

CAULIFLOWER VELOUTÉ

Classic French velvety soup, basil oil, pumpkin seeds,
puffed rice & sourdough V|VE | 7

BEEF TARTARE

Hand-cut Thatcham sirloin, shallots, cornichons, confit
hens yolk & homemade sourdough | 10

ASPARAGUS

Sautéed English asparagus, crispy poached egg,
Hollandaise & wild garlic V | 8.50

PORK BELLY

Crispy slow-cooked belly of pork, cumin aioli, blue cheese
& apple | 10

SCALLOPS

Pan-fried scallops, pea purée, chorizo & samphire | 13

SHALLOT

Shallot tarte tatin, beetroot, rocket & walnut salad V|VE |
8.50

CHICKEN TERRINE

Pancetta wrapped, chicken pistachio terrine, mustard
mayo, potato crisps & pickled mushrooms | 9

SALMON GRAVADLAX

Beetroot & citrus cured salmon gravadlax, wasabi crème
fraîche, cucumber & rye | 9

SHARING PLATTERS

CHARCUTERIE BOARD

Selection of cured British meats, cornichons, pickled
pearl onions, olives, dressed leaves, cave-aged
cheddar & homemade bread | 18

VEGAN PLATTER

Marinated olives, hummus, marinated & charred aubergine,
courgette & pepper, wild garlic pesto, pine nuts, charred
baby carrots, balsamic pearl onions & vegan cheese V|VE | 14

CAMEMBERT

Garlic & rosemary studded baked Camembert to
share, sourdough bread | 15.50

MAINS

SHEPHERD'S PIE

Slow-cooked leg of lamb shepherd's pie, topped with
cave-aged cheddar mash | 16

FILLET 7oz

Thatcham's 28 day dry-aged Himalayan salt fillet steak,
charred red onions, sautéed mushrooms & a wasabi
emulsion | 26

DUCK SALAD

Crispy hoisin confit duck, pomegranate, sesame, bean
sprouts, spring onion & mooli | 15

CHICKEN

Roast chicken supreme, confit garlic, dauphinoise, baby
carrots, morels | 18.50

Add sauces: Peppercorn or Béarnaise | 1.50 each
Side orders are available seperately

MINUTE STEAK

Grilled thinly cut and lightly beaten steak, fries,
watercress & peppercorn sauce | 18.50

TROUT

Pan-fried Chalk Stream trout, crushed Jersey Royals,
sautéed asparagus & beurre blanc | 19.50

SOUFFLE

Twice-baked Barkham Blue soufflé V | 16

VEGAN STEAK

Chargrilled beetroot steak served with charred red onions,
sautéed mushrooms & a wasabi emulsion V|VE | 17

HADDOCK

Beer-battered haddock, pea purée, triple-cooked chips &
homemade tartare sauce | 16.50

CHATEAUBRIAND | 50

(Best shared between 2) Steak served with triple-cooked
chips, charred red onions, sautéed mushrooms & a wasabi
emulsion | Sauces: Peppercorn, Béarnaise, Red wine jus

OAKLEY BURGER

6oz homemade beef burger, homemade brioche bun,
pickle, sriracha mayo & triple-cooked chips | 15.50
Add Cheddar | 2
Add Barkham Blue | 2
Add Pancetta | 2

SIDES

Tenderstem broccoli with chilli & garlic | Sautéed new potatoes & chives | Green leaf salad | Truffle & parmesan fries | Triple-cooked chips | Heritage tomato & bocconcini salad
French beans, crispy shallot & toasted almonds | Olive oil mash

ALL 4.50

SANDWICHES

11am to 7pm daily

OAKLEY HALL CLUB

Roast chicken, gem lettuce, bacon, avocado,
fried egg & sriracha mayonnaise | 12

SMOKED SALMON

Smoked salmon, cucumber & cream cheese |
11

BLT

Fried bacon, lettuce, tomato & Marie Rose
sauce | 11

FISH FINGER

Fish fingers, gem lettuce & homemade tartare
sauce | 11

STEAK

Pan-fried minute steak, dijonnaise, onion
marmalade & rocket | 12

MEDITERRANEAN

Chargrilled mediterranean vegetable &
hummus V|VE | 10

PLOUGHMAN'S

Cheese Ploughman's with
cave-aged Truckle Cheddar V | 10

Choose your bread

Choose from a freshly baked baguette
(white or wholemeal) or
sliced Hobb House bread (white or
malted wholemeal)

*All sandwiches are served with hand-cut
crisps, coleslaw & dressed salad*

AFTERNOON TEA

12pm to 5pm daily

OAKLEY HALL AFTERNOON TEA | 28pp

Selection of artisan sandwiches, freshly baked
homemade miniature plain & fruit scones,
clotted cream & strawberry jam, selection of
homemade cakes. All with your choice of tea
and filter coffee or a soft drink.

CHAMPAGNE AFTERNOON TEA | 38pp

There is no better way to compliment a
traditional Afternoon Tea than to add either a
glass of Joseph Perrier NV Brut Champagne or
Privilege Rosé

Same selection as the Oakley Hall Afternoon
Tea

Full wine list or drinks menu available on request
V - Suitable for Vegetarians VE - Suitable for Vegans

Dinner inclusive bedroom package food allowance is £35 per person. Dinner allowance excludes beverages and is only available for the Glasshouse Restaurant menu. Overage payable on departure.

All of our food is prepared at the time of ordering and to the highest possible standard. It is, however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavour to serve allergen request meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination. For a complete allergen chart please ask a member of our staff.