

DRINKS

SPARKLING | 175ml

Joseph Perrier NV Brut | 14.95

Privilege Rosé, Varichon et Clerc V|VE | 11

Prosecco Passaparola Spumante | 10.75

WHITE | 175ml | Bottle

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

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

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

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

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

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

Pouilly Blanc Fumé Domaine des Fines Caillottes, France V | 50 per bottle
Citrus fruit, rich and well balanced

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

RED | 250ml | Bottle

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

Mirador Tinto, Rioja, Spain | 12 | 35
Black fruits, high tannins, full bodied

Patterson's Private Reserve Shiraz, Australia V | 10.50 | 30
Intense dark red with a hint of violet

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

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

Instinct Pinot Noir, Pask Winery, Martinborough, NZ V|VE 15.50 | 45
Plush, smooth & textured

The Chocolate Block, Boekenhoutsloof, Franschoek, SA | 65 per bottle
Cocoa and peppery on the palette

Massaya Le Colombier, Bekaa Valley, Lebanon | 50 per bottle
Spicy, red fruits and a touch of chocolate

OUR COCKTAILS

Laverstoke Mill | 12
Bombay Sapphire gin, Martini Rosso, elderflower cordial

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

Raspberry Daquiri | 12
Barcardi rum, raspberry compote, lime juice, sugar syrup

Cosmopolitan | 12
Grey Goose vodka, Cointreau, cranberry juice, lime

Negroni | 11
Bombay Sapphire gin, Martini Rosso, Campari

Peach Mocktail (non-alcoholic) | 9
Peach juice, Appletiser, grenadine

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

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

Homemade focaccia, sage, onion white bread & malted bread served with homemade butters V | 4.50

CROQUETTES

Spiced braised brisket & homemade ketchup | 5

STARTERS

PEA & MINT SOUP

Pea & mint soup served with a homemade malted roll & butter V|VE | 7.50

CARPACCIO

Beef fillet carpaccio, dressed salad, balsamic pearls & parmesan crisps | 10

ASPARAGUS

Sautéed English asparagus, morrells, poached egg & Hollandaise sauce V|VE | 8.50

PORK BELLY

Crispy slow-cooked belly of pork, cumin aioli, blue cheese & apple | 11

SCALLOPS

Pan-fried scallops, pea purée, chorizo & samphire | 14.50

SHALLOT

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

DUCK

Pan-seared duck breast, cherries, truffled spinach & beetroot rosti | 9

SALMON GRAVADLAX

Beetroot cured salmon gravadlax, gin & elderflower jelly, crème fraîche, compressed cucumber & rye croûte | 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 Hogget & Boar leg of lamb shepherd's pie, topped with cave aged cheddar mash | 18

FILLET 7oz

Hogget & Boar 28 day dry-aged fillet of beef, girolles, crispy shallots, black garlic & lovage emulsion | 27

Add sauces: Peppercorn or Béarnaise | 1.50 each

Side orders are available separately

DUCK SALAD

Crispy hoisin confit duck, pomegranate, sesame, bean sprouts, spring onion & mooli | 16

CHICKEN

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

TROUT

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

MINUTE STEAK

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

RIGATONI

Homemade rigatoni, wild garlic pesto, almond, shallot & almond milk ricotta V|VE | 16

MONKFISH

Pancetta wrapped monkfish, cauliflower, samphire & split tartare | 22

GOAT'S CHEESE PITHIVIER

Goat's cheese, red onion and spinach pithivier, pesto cream, crispy vegetables & roasted cherry tomatoes V | 16.50

HADDOCK

Beer-battered haddock, pea purée, triple-cooked chips & homemade tartare sauce | 17.50

OAKLEY BURGER

6oz homemade beef burger, homemade brioche bun, pickle, sriracha mayo & triple-cooked chips | 16
Add Cheddar, Barkham Blue or Pancetta | 2

FALAFEL BURGER

Homemade falafel burger, tzatziki, pickled cucumber, vegan cheese, brioche bun & triple-cooked chips V|VE | 15

VEGAN STEAK

Pan-fried vegan steak, sautéed wild mushrooms, wasabi emulsion, charred red onion & tenderstem broccoli V|VE | 17

CÔTE DE BOEUF | 60

(Best shared between 2) Hogget & Boar 700g Ribeye on the bone served with triple-cooked chips, charred red onions, sautéed mushrooms & lovage emulsion | Sauces: Peppercorn, Béarnaise, Red wine jus

SIDES

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

ALL 4.50

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.

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 | 30pp

Selection of artisan sandwiches, freshly baked homemade 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 | 40pp

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