

Dinner@Oaksmere

(Specimen Menu Subject to Daily Changes)

To start

Soup of the moment served with freshly baked bread	6.50
Crayfish salad, sweet chilli, yoghurt, coriander and lime dressing	7.50
Warm goats' cheese and artichoke tart, slow roast tomato, walnut and rocket salad	6.95
Smoked mackerel rillettes, cured fennel salad, salted cucumber, toasted ciabatta	7.50
Smoked ham hock terrine, remoulade, watercress, pickles, toasted granary bread	6.95
Seared halloumi, baby leaf salad, toasted pumpkin seeds, romesco and balsamic	7.25

To follow

Crispy duck confit, smoked garlic mash, wilted greens, parsnip puree, puy lentil jus	15.95
Hand sliced Suffolk ham, hand cut chips, two fried eggs	10.95
Adnams battered catch of the day, hand cut chips, pea puree, tartare sauce	14.95
Wild mushroom risotto, rocket, parmesan shavings, white truffle oil	13.95
add chicken	3.50
Char grilled 10oz rump steak, hand cut chips, house salad, peppercorn sauce	21.50
8oz Angus or grilled chicken burger, brioche bun, coleslaw, salad and skinny fries	12.95
Roasted tomato, blue cheese and pesto linguini, toasted pine nuts and watercress	13.95
add chicken	3.50
Trio of Suffolk pork sausages and mash, crispy onions, red wine jus	12.95

To finish

Rich chocolate brownie, clotted cream ice cream, white chocolate snow	6.50
Pear and frangipane tart, Amaretto ice cream	6.50
white chocolate pannacotta, shortbread crumb, mango sorbet	6.50
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.50
Selection of home made sorbets and ice creams	6.50
Selection of local and fine cheese, chutney grapes and crackers	8.50