



OAKSMERE

SUFFOLK | ENGLAND

STEAK & SEAFOOD GRILL



SHARING BOARDS

Olives	3.5
Marinated, pitted Kalamata olives	
Selection of Breads <i>vg</i>	4
Freshly baked rosemary focaccia, warm homemade baguette, olive oil, balsamic dip, salted butter	
A Taste of Beef	20
Herb crusted beef carpaccio with shaved Pecorino and truffle oil, steak tartare with salt cured egg yolk, home cured bresaola with Norfolk white lady dressing, watercress, homemade breads	
From the Sea	20
Adnams gin cured salmon, dressed Cromer crab, crevettes, oysters, mackerel and lemon pate with Marie Rose dressing, garlic aioli, homemade breads	
From the Land <i>vg</i>	14
Grilled vegetables, tempura vegetables, confit red peppers, homemade hummus, pickled vegetables, homemade breads	

FROM THE BERTHA

Our flame filled wood fired oven. All our meat is locally sourced from farms close to the Oaksmere, dry aged for at least 28 days and then butchered on the premises. Served with Bertha roasted shallots, watercress and your a choice of skinny fries or triple cooked chips

10oz Rump	22
10oz Sirloin	24
10oz Ribeye	25
8oz Fillet	28
Porterhouse Steak	8/100g
Cote de Boeuf	8/100g
Chateaubriand	10/100g

Luxury extras for any of the above cuts

Butterflied King Prawns	6
Finished in garlic and chilli butter	
Loabster (<i>pre-order</i>)	Market Price

BLYTHBURGH PORK

Reared outdoors on the Suffolk coast by our friends The Butler Family. Served with a choice of skinny fries or triple cooked chips

Pork Belly	15
A delicious thick chop cut from the pork belly, marinated in maple syrup and chef's secret blend of spices	
Pork T-Bone	18
This cut contains both the loin and the fillet, great for any pork lover	
Pork Chuck for Two	32
A larger, brilliant joint from the shoulder that has a great fat to muscle ratio-perfect for sharing	



STARTERS

Steak Tartare	9
Salt cured egg yolk, toasted ciabatta	
Beef Carpaccio	9
Shaved Pecorino, truffle oil	
Gressingham Duck Liver Parfait	8
Toasted homemade breads, tomato chutney	
Oaksmere Prawn Cocktail <i>gf</i>	8
Baby gem lettuce, brown crab mayonnaise, red pepper ketchup	
King Prawns	12
Flame grilled butterflied king prawns finished in garlic and chilli butter, served with homemade focaccia	
Seared Scallops <i>gf</i>	12
Cooked in chilli and garlic butter, served on crispy potato stew	
Toasted Homemade Focaccia <i>v</i>	6.5
Topped with grilled courgettes, crumbled goats cheese, salsa Verde	

BERTHA GRILLED SEAFOOD

Lemon Sole <i>gf</i>	14
Filletted lemon sole cooked on the grill served with red pepper confit and a five bean salad	
Mackerel <i>gf</i>	16
Whole mackerel stuffed with lemon and herbs, cooked over charcoal then finished with seaweed butter, served with crispy potato	
King Prawns	16
Flame grilled butterflied king prawns finished in garlic and chilli butter, served with homemade focaccia	
Sauces	3
Choose from our selection of sauces to accompany your grilled dishes	
Peppercorn Sauce	Caramelised Onion Butter
Binham Blue Cheese	Hollandaise Sauce
Bearnaise Sauce	Garlic and Parsley Butter

OAKSMERE CLASSICS

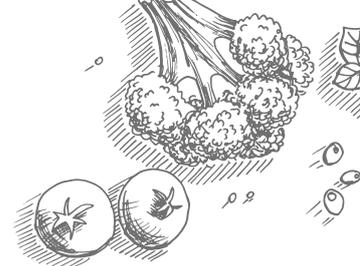
Beef Short Rib <i>gf</i>	15
Beef Ribs marinated in our own special rub then cooked in the Bertha oven for 12 hours, with grilled Hispi cabbage & coleslaw	
Oaksmere Burger	13
6oz homemade steak patty, smoked cheese rarebit, shatter bacon, gem lettuce, tomato, toasted brioche bun	
Add an extra patty	4
Add pulled pork	3
Chicken Burger	12
Cajun grilled chicken breast, smoked lemon mayonnaise, tomato, gem lettuce, toasted brioche bun	
Fish & Chips	13
Adnams beer batter, triple cooked chips, crushed peas, tartare sauce	
Caesar Salad	9
Crispy baby gem lettuce, croutons, shatter bacon, shaved Pecorino, Caesar dressing	
Add chicken	3



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OAKSMERE HOMEMADE PIZZA

The Suffolk Margherita v	10.5
Rich tomato sauce, mozzarella, Suffolk gold cheese, fresh basil	
Roasted Vegetable Pizza v	13
Grilled courgette, confit red pepper, mozzarella cheese, fresh parsley	
The Oaksmere Meat Feast	14
Rich tomato sauce topped with sliced pancetta, pulled pork, locally shot pheasant breast, red chilli, rosemary, mozzarella cheese	
Cured Salmon	14
Adnams copper house gin cured salmon, hot smoked salmon, capers, fresh dill, mascarpone cheese	
Mushroom v	13
Rich tomato sauce, portobello mushroom, Baron Bigod	
Fillet Steak	18
Bechamel sauce base, caramelised red onion, Binham blue cheese, prime fillet steak, watercress	
Vegan cheese available on request (vg)	

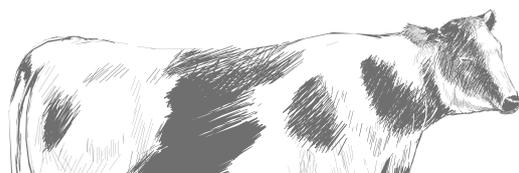
VEGETARIAN

Oaksmere Vegetarian Burger vg	13.5
Your choice of homemade falafel patty or plant based patty, confit red peppers, baby gem lettuce served in a brioche bun with your choice of skinny fries or triple cooked chips	
Superfood Salad vg	7
A salad of mixed grains and pulses, roasted vegetables, mangetout, Oaksmere dressing	
Add chicken	3
Add chilli and garlic butterflied king prawns	6
Risotto v	12
Chef's seasonal risotto, please ask for today's option	
Add chicken	3
See our specials board for more vegetarian options; made using produce from our walled garden	

CHEESE

All served with tomato and chilli chutney, grapes, artisan biscuits

A Collection of our Favourite Local Cheeses	
4 Cheeses	9
6 Cheeses	13
<i>Our Selection of Local Cheeses</i>	
Suffolk Gold - Creeting St Mary, Suffolk v	
Norfolk White Lady - Deopham, Norfolk	
Mrs Temples Binham Blue - Wighton, Norfolk	
Baron Bigod - Bungay, Suffolk	
Smoked Norfolk Dapple - Barningham, North Norfolk	
Mrs Temples Walsingham - Wighton, Norfolk	



SIDES

Mixed Leaf Salad vg gf	3
Seasonal mixed leaves dressed with Oaksmere salad dressing	
Wedge Salad v	3.5
A wedge of iceberg lettuce dressed with buttermilk, blue cheese and crispy breadcrumbs	
Superfood Salad vg gf	3.5
A salad of mixed grains and pulses, roasted vegetables, mangetout, Oaksmere dressing	
Bertha Grilled Flat Mushrooms v gf	3
Finished with garlic butter and fresh parsley	
Triple Cooked Chips v	3.5
Skinny Fries v	3.5
Minted New Potatoes v	3
Grilled Hispi Cabbage vg gf	3.5
Chargrilled with a cajun seasoning	
Sprouting Broccoli v gf	3.5
With chilli butter	
Homemade Coleslaw v gf	3.5
Macaroni Cheese	4
Cheese macaroni pasta	
Add pulled pork	3

DESSERTS

Mango and Passion Fruit Mess gf	8
Crisp meringue with mango coulis, fresh passion fruit and lightly whipped vanilla cream	
White Chocolate Blondie v	8
Raspberry sorbet, raspberry gel, raspberry and white chocolate snow	
Blackcurrant Parfait	7
Made with homegrown blackcurrants, blackcurrant jelly, homemade lavender shortbread	
Chocolate Mousse vg gf	7
Rich dark chocolate mousse topped with hazelnut praline	
Homemade Ice Cream and Sorbet v gf	per scoop 2
Please ask for our selection of unique flavours	
Norfolk County Ice Cream v gf	per scoop 1.5
Chocolate, strawberry or vanilla ice cream served with shortbread biscuits	

v - Vegetarian

vg - Vegan

gf - Gluten Free

We cater for any special requests. Whether that's dietary needs or healthy cooking methods, we have you covered. Prefer a dish with no added salt or your vegetables steamed? Just ask a member of staff and we'll do our best to accommodate.

Please note that a 10% discretionary service charge will be automatically added to your bill. Not happy with the service? Ask your server to remove this charge.