

## Sharing Boards

All of the below are perfect for two to share

**Olives** *vg* 3.5  
Marinated, pitted Kalamata olives

**Selection of breads** 4  
Freshly baked rosemary focaccia, warm homemade baguette, olive oil, balsamic dip, salted butter *vg*

**From the Butchery** 18  
Homemade pastrami with sour cream and pickles, game terrine with plum compote, homemade scotch egg, beef carpaccio, Suffolk salami

**From the sea** 22  
Home cured hot smoked salmon, dressed Cromer crab, crevettes, mackerel pate, plaice goujons, Marie rose and garlic mayonnaise, homemade breads

**From the land** 14  
Grilled vegetables, humus, confit red peppers, Pickled beets, homemade breads *vg*

## Starters

**Hine's Locally Shot Pheasant Terrine** 8  
Plum compote, toasted bread

**Beef Carpaccio** *gf* 9  
Shaved Pecorino, truffle oil

**Seared Scallops** *gf* 12  
Slow cooked pork belly, celeriac puree, pickled apple

**Oaksmere Prawn Cocktail** 8  
Baby gem lettuce, brown crab mayonnaise, red pepper ketchup

**Cep and Wild Mushroom Tartlet** *vg* 8  
Watercress emulsion, nasturtium

**Seasonal Soup of the Day** *v* 6  
Homemade breads

**From the Bertha;** our flame filled, wood fired oven  
All our meat is locally sourced from farms close to the Oaksmere, our beef is dry aged for at least 28 days and then butchered on the premises

**10oz rump** 22

**10oz sirloin** 24

**10oz ribeye** 25

**8oz fillet** 28

**Porterhouse steak 500g|600g** 40|48

**Cote de Boeuf 700g|800g** 56|64

**Chateaubriand 400g** 40

**Blythburgh Pork Chop** 18

All served with roast shallots, watercress and your choice of skinny fries or triple cooked chips

**Sauces** 3

Peppercorn Sauce, Caramelised Onion Butter, Binham blue cheese, Hollandaise Sauce, Bearnaise Sauce, Garlic and Parsley Butter *All gf*

9

**Luxury extras for any of the above cuts**

**Lobster (pre-order only)** Market Price

**Chili and garlic butterflied king prawns** 6

**Spiced Lamb Shoulder (Perfect for two to share)** 32

Lentil dahl, cauliflower puree, crispy cauliflower leaves, bertha roast cauliflower

**Market Fish of the Day** *gf* Market Price

*v* – Vegetarian    *vg* – Vegan    *gf* – Gluten free

6 *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.*

## Oaksmere Menu

**Spiced Cauliflower Steak** *gf v* 14  
Lentil Dahl, aubergine pickle, mint yoghurt

**Slow Roasted Cider Glazed Pork Belly** *gf* 17  
Carrot and anise puree, heritage carrots

**Gressingham Duck Breast** 18  
Confit leg croquette, red cabbage pureed, roasted beets, pickled blackberry

**Pheasant and Pancetta Ballotine** 18  
Partridge pie, garlic puree, game chips

**Pan Roast Brill** *gf* 18  
Curley kale, pancetta, Norfolk mussel broth

**Oaksmere Burger** *gf available* 14  
6oz homemade steak patty, Monterey Jack, shatter bacon, gem lettuce, tomato, toasted brioche bun  
Your choice of skinny fries or triple cooked chips

**Fish and Chips** 13  
Adnams beer batter, triple cooked chips, crushed peas, tartare sauce

## Sides

**Dauphinoise Potato** *gf* 4

**Creamed Potato** *gf* 3

**Triple cooked chips** *v* 3.5

**Skinny fries** *v* 3.5

**Braised Red Cabbage** *gf* 3

**Buttered Curly Kale** *gf* 3