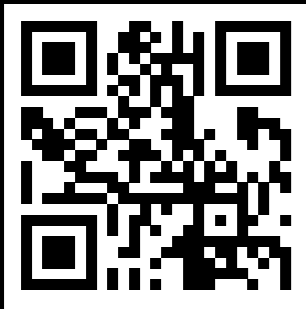


OAKMAN INNS

OWN A PART OF YOUR LOCAL

Become a shareholder of an award-winning pub restaurant group and earn an instant return on your investment by accessing generous investor discounts and incentives.



Oakman Group is raising capital to unlock the next phase of its growth.

For more information, please visit: investors.oakmaninns.co.uk

CAPITAL AT RISK

Promotion issued by

Oakman Group Limited and approved by RW Blears Ventures Limited

BRUNCH & LUNCH (Served until 5pm)

EGGS BENEDICT [GFA] | 8.50/4.75

Toasted English muffin, poached free-range eggs, grilled smoked bacon, hollandaise

EGGS ROYALE [GFA] | 9.50/5.50

Toasted English muffin, poached free-range eggs, smoked salmon, hollandaise

EGGS FUNGHI [GFA] [V] | 8.00/4.50

Toasted English muffin, poached free-range eggs, grilled portobello mushrooms, hollandaise, porcini paste, rocket

SWEET POTATO & CHORIZO HASH 9.00

Sweet potato, chorizo, poached free-range eggs, spinach, onion, red chilli, toasted pumpkin seeds, extra virgin olive oil

SWEET POTATO, AVOCADO & FIOR DI RICOTTA HASH [GF] [V] | 9.00

Sweet potato, avocado, poached free-range eggs, spinach, onion, red chilli, toasted pumpkin seeds, rocket & basil pesto, Fior di Ricotta, extra virgin olive oil

CHOPPED AVOCADO [GFA] [V] | 8.00

Grilled sourdough, avocado, poached free-range eggs, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

CHOPPED AVOCADO & SMOKED SALMON [GFA] | 11.00

Grilled sourdough, poached free-range eggs, avocado, smoked salmon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli, lemon

CHOPPED AVOCADO & BACON [GFA] | 10.00

Grilled sourdough, poached free-range eggs, avocado, smoked bacon, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

BLT [GFA] | 9.50

Grilled smoked bacon, gem lettuce, tomato, free-range mayonnaise, house fries

HLT [GFA] [V] | 9.50

Grilled halloumi, gem lettuce, tomato, free-range mayonnaise, house fries

NIBBLES

BREAD, OIL & BALSAMIC [GFA] [VE] | 4.00

Sourdough, extra virgin olive oil, aged balsamic vinegar

HALLOUMI CHIPS [GF] [V] | 5.00

Arrabbiata sauce

RED PEPPER & GARLIC HUMMUS & SOURDOUGH [GFA] [VE] | 4.25

HONEY & MUSTARD CHIPOLATAS | 5.00

SALT & PEPPER CHICKEN WINGS | 5.00

Spicy harissa glaze

BEETROOT FALAFEL [GF] [V] | 4.75

Fior di Ricotta, rocket & basil pesto

MARINATED OLIVES [GF] [VE] | 3.50

Marinated stone-in olives, extra virgin olive oil, chilli, garlic, herbs

STARTERS

VEGETABLE FRITTI [VE] | 5.50

Pepper, courgette, onion & oregano fritti, arrabbiata sauce

CHORIZO SCOTCH EGG 8.00

Soft-boiled free-range egg, chorizo, sausage meat, rocket

COAL FIRE GRILLED ROSSO PRAWNS IN THE SHELL [GFA] | 9.25

Five Rosso prawns in the shell, garlic oil, chilli, sourdough

TOMATO BRUSCHETTA [GFA] [VE] | 4.50

Coal fire grilled sourdough, garlic & basil marinated tomatoes, garlic oil

MOZZARELLA DI BUFALA D.O.P BRUSCHETTA [GFA] | 8.00

Coal fire grilled sourdough, Mozzarella di Bufala, garlic & basil marinated tomatoes, garlic oil

PORK BELLY HASH BROWN CAKE 7.00

Rocket & basil pesto, Parmigiano-Reggiano, dressed rocket

HOMEMADE SOUP & TOASTED SOURDOUGH [GFA] | 5.50

Please ask your server for our soup of the day

SHARERS

ANTIPASTO MISTO [GFA] | 17.50

Prosciutto, Napoli salami, marinated stone-in olives, Mozzarella Di Bufala, grilled Rosso prawns, garlic & basil marinated tomato bruschetta, Jasper-grilled peppers & courgettes, sourdough, extra virgin olive oil, aged balsamic vinegar

MEZZE PLATE [GFA] [V] | 14.00

Fior di Ricotta, rocket & basil pesto, red pepper & garlic hummus, marinated stone-in olives, beetroot falafel, fried artichokes, garlic & basil marinated tomatoes, sourdough

CHICKEN CAESAR [GFA] | 14.50

Coal fire grilled chicken breast, gem lettuce, soft-boiled free-range egg, salted marinated tomatoes, new potatoes, baby spinach, avocado, Parmigiano-Reggiano, croutons, house Caesar dressing

SALADS

SALMON, AVOCADO & NEW POTATO [GF] | 16.50

Grilled salmon, garlic & basil marinated tomatoes, new potatoes, baby spinach, avocado, green beans, rocket & basil pesto

BEETROOT FALAFEL, AVOCADO & ROCKET [GF] [VE] | 13.50

Beetroot falafels, garlic & basil marinated tomatoes, new potatoes, baby spinach, avocado, green beans, rocket & basil pesto

PASTA

VENETIAN CRAB & ROSSO PRAWN BUCATINI

(VENICE) [GFA] | 14.75

Bucatini pasta, Devonshire crab, Coal fire grilled Rosso prawn, tomato, parsley, lemon, garlic, chives, chilli, rocket, crispy basil

RIGATONI POLLO E PANNA (TUSCANY) [GFA] | 11.50

Rigatoni pasta, chicken, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

RIGATONI E FUNGHI (TUSCANY) [GFA] [V] | 9.75

Rigatoni pasta, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle oil

RIGATONI ALL'ARRABBIATA (ROME) [GFA] [VE] | 10.00

Rigatoni pasta, tomato sauce, garlic & basil marinated tomatoes, basil, fresh chilli, balsamic vinegar, semi-sundried tomatoes

Swap to chickpea pasta [GF] [VE]

COOKED OVER THE COALS

SIRLOIN 8 oz [GF] | 23.00

House fries, dressed rocket, garlic & basil marinated tomatoes

FILLET 7 oz [GF] | 27.50

House fries, dressed rocket, garlic & basil marinated tomatoes

Add 2 grilled Rosso prawns to your steak [GF] | 3.50

GAMMON, EGG & CHIPS [GF]

Coal fire grilled bacon steak, fried free-range eggs, chips

5oz - 10.00

10oz - 14.00

HOME COMFORTS

COD AL FORNO | 16.50

Crispy pancetta, crushed new potatoes, wilted spinach, London Pride ale & grain mustard cream sauce

OREGANO MARINATED LAMB RUMP [GF] | 18.00

Sea salt & mint butter new potatoes, Fior Di Ricotta, green beans, caramelised onions, sundried tomatoes

Dish available with roast garnish [GFA] on a Sunday only | 17.50

FISH AND CHIPS | 15.00

Beer battered fish, tartar sauce, mushy peas, chunky chips, lemon

BURGERS

BACON & CHEDDAR HOUSE [GFA] | 15.00

Free-range, grass fed British steak burger, Barbers PDO Cheddar, grilled smoked bacon, dill pickle, gem lettuce, tomato, burger relish, ketchup & mustard mayonnaise, brioche bun, house fries

Double up your beef burger - 4.50

CHICKEN MILANESE 15.00

Lemon & oregano breaded chicken breast, Fior di Latte Mozzarella, rocket, tomato, Caesar dressing, rocket & basil pesto, brioche bun, house fries

Double up your chicken burger - 4.50

SUNDAY ROASTS

Available Sunday from 12pm

ROAST RUMP OF BEEF [GFA] | 17.50

Slow-roasted rump of beef, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, horseradish sauce, gravy

ROASTED PORK BELLY [GFA] | 17.00

British pork belly slow-roasted in cider, Yorkshire pudding, duck fat roasted potatoes, roast carrots, green beans, savoy cabbage, peas, gravy

For every pork belly dish sold, we donate 25p to the Epilepsy Society

SAUCES

BÉARNAISE [GF] [V] | 2.00

PEPPERCORN JUS [GF] | 2.00

PORCINI & PORTOBELLO MUSHROOM CREAM SAUCE [GF] [V] | 2.00

HARISSA MAYONNAISE [GF] [V] | 1.00

DESSERTS

CHOCOLATE BROWNIE [GF] [V] | 6.50

Vanilla ice cream

Add a sauce

Toffee Sauce [V]

Chocolate Sauce [GF] [V]

CHOCOLATE BUDINO [VE] | 6.75

Chocolate & olive oil ganache, vanilla & chocolate cookies, raspberries

BANOFFEE SUNDAE [V] | 6.50

Chocolate brownie pieces, sliced banana, vanilla ice cream, crushed biscuit, baked banana caramel sauce, Chantilly cream

BAKED CHEESECAKE [GF] [V] | 6.50

Summer berry compote, vanilla ice cream

STICKY TOFFEE PUDDING [VE] | 6.50

Toffee sauce, salted caramel ice cream

ICE-CREAM [GF] [V] | 6.00

Any 3 scoops of your choice and a topping from below:

Vanilla, Chocolate, Salted Caramel [VE], Strawberries & Cream

Add a topping:

Toffee Sauce [V]
Chocolate Sauce [GF] [V]

ALLERGENS ON OUR MENU

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

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WE RECYCLE ALL OF OUR MENUS