



THE OAT HILL

ALL DAY MENU



STARTERS

FROM THE LAND

BEEF AND STILTON CROQUETTES

Shredded Shoulder of Beef mixed with the finest blue cheese, breaded and pan fried until golden brown. Served with a celeriac slaw and pickled beetroot.

£8.95

BRIXWORTH PATE

A local classic, Brixworth pate served with homemade red onion chutney and a trio of chargrilled breads.

£7.95

HONEY GLAZED PORK BELLY

Marinated pork belly lardons with chorizo glazed in honey, port and red wine. Served with a black pudding crumb and a dressed rocket and fennel salad.

£9.95

SESAME CHICKEN GOUJONS

Breaded and fried chicken thigh goujons with sesame served with a spiced, sticky hoisin dip and presented on a cucumber and spring onion dressed salad.

£7.95



STARTERS

FROM THE SEA

HADDOCK AND COD FISHCAKES

Smoked haddock and cod fishcakes with a dressed rocket salad, garnished with a hollandaise, garlic and dill sauce.

£8.95

MOULES MARINIÈRE

Fresh mussels cooked in a garlic cream sauce with lashings of white wine served with fresh breads for dipping.

£8.95

VEGETARIAN

TAMARIND GLAZED TOFU

Tofu marinated and glazed, served on a pak choi, chilli and cucumber salad finished with toasted pine nuts.

£7.95

SMOKED APPLEWOOD ARANCINI

Risotto rice mixed with smoked apple wood cheddar cheese breaded and fried, served with a spiced butternut squash and pumpkin puree and carrot ribbons.

£8.95



MAINS

FROM THE LAND

SLOW BRAISED LAMB SHANK

Classic lamb shank, slow braised with onions, celery, carrots, garlic and red wine. Served with rosemary mashed potatoes and seasonal vegetables, finished with root crisps.

£18.95

NAGA BEEF RIGATONI

Shredded naga infused beef shoulder mixed with rich tomato puree, red wine, red onion, carrot and courgette, presented on fresh rigatoni pasta, finished with parmesan.

£14.95

CREAMY CHICKEN PARMIGIANA

Butterflied chicken, breaded and pan fried with a cream, white wine, garlic and mushroom sauce. Served with roasted new potatoes, green beans and tender stem broccoli.

£14.95

SAUSAGE AND ONION CASSEROLE

Locally sourced sausage and caramelised red onion casserole with fresh sage, apple, parsnips, carrots and turnip. Served with herbed mashed potatoes and seasonal fresh vegetables with crackling crumb.

£15.95





MAINS

FROM THE SEA

SEAFOOD JAMBALAYA

Traditionally spiced Jambalaya with smoked haddock, crayfish, crab and fresh mussels. Served with peppers, peas and onions in a deep paprika broth and chargrilled breads.
£17.95

AROMATIC WHOLE SEABASS

Red chilli, garlic, lemon grass, ginger and fennel coated whole seabass, baked and served with roasted new potatoes, lightly fried samphire and caramelised fennel chutney.
£19.95

VEGETARIAN

WILD MUSHROOM RISOTTO

A medley of wild mushrooms in a creamy truffle infused risotto with lashings of parmesan cheese and finished with balsamic croutes.
£13.95

CHESTNUT AND PESTO RIGATONI

Roasted chestnut and green pesto with garlic, basil, oregano and parmesan cheese. Finished with chargrilled beetroot and fresh breads.
£11.95

MAINS

FROM THE GRILL

THE OAT HILL BURGER

Homemade mixed steak patty topped with sugar rum bacon, spiced chilli cheese, caramelised onions, lettuce and fresh tomato. Served in toasted brioche with skin on fries.
£14.95

CHICKEN AND BRIE BURGER

Lightly spiced and battered chicken topped with creamy brie and smoky chilli jam on a bed of peppery rocket. Served in toasted brioche with skin on fries.
£13.95

BOAR AND CHORIZO BURGER

Seasoned wild boar patty mixed with cubes of chorizo, topped with sweet apple chutney, sugar rum bacon, crackling shards and a whisky mayonnaise. Served in toasted brioche with skin on fries.
£14.95

HOCK AND BLACK BURGER

Shredded ham hock and smoked black pudding mixed into a patty and shallow fried with caramelised onions, celeriac slaw, rocket and spiced pineapple chutney. Served in toasted brioche with skin on fries.
£14.95





MAINS

FROM THE GRILL

TAMARIND CHICKEN BURGER

Chargrilled chicken thighs marinated and glazed in tamarind with pickled ginger, fried garlic, red chilli and pak choi. Served in toasted brioche with skin on fries.

£13.95

THE TOURNEDOS BURGER

Mixed steak patty with caramelised onions, Brixworth pate, rum sugar bacon, garlic butter portobello mushrooms, madeira truffle mayonnaise and baby gem lettuce. Served on a toasted brioche with skin on fries.

£19.95

STEAKS

16OZ T-BONE

A prime 16oz T bone steak cooked to your liking and served with garlic butter, skin on fries, vine tomatoes, garlic and parmesan portobello mushroom and asparagus spears.

£24.95

16OZ RIBEYE

A perfectly marbled 16oz ribeye steak cooked to your liking and served with garlic butter, skin of fries, vine tomatoes, portobello mushroom and asparagus spears.

£19.95

VEGAN

FROM THE FIELD

BUTTERNUT SQUASH CURRY

A spiced butternut squash, pumpkin and chickpea curry with toasted pumpkin seeds and basmati rice garnished with fried greens.

£12.95

MEDITERRANEAN VEG RIGATONI

A medley of slow roasted mediterranean vegetables with olive oil, garlic and oregano mixed through rigatoni pasta.

£11.95

PULLED JACKFRUIT CHILLI

Marinated jackfruit shredded and stewed with a medley of vegetables in a rich tomato and basil reduction with kidney beans, garlic and chilli served with basmati rice.

£13.95

THE VEGAN OAT HILL BURGER

A vegan version of our famous Oat Hill burger. Vegan patty, cheese, vegan rum bacon and mayonnaise with caramelised onions, lettuce and tomatoes. Served with skin on fries.

£14.95



SWEETS

OH GO ON THEN!

CRUMBLE OF THE DAY

Our freshly prepared crumble of the day with a selection of different fillings. Served with either cream, custard or ice cream.

£5.95

CHOCOLATE ORANGE CAKE

A homemade indulgent chocolate orange fudge cake served warm with a choice of ice cream, cream or custard.

£5.95

PEAR FRANGIPANE

Sweet pear poached in red wine, sugar and cinnamon baked into a spiced frangipane and served with vanilla ice cream.

£5.95

CHEESE BOARD

A selection of cheeses from around the world with celery, grapes, silver skin onions, capers, onion chutney and sweet chilli jam. Served with a selection of crackers and biscuits.

£12.95

LEMON AND LYCHEE POSSET

Sharp fresh lemons, lychee, cream and sugar made into a refreshing posset. Perfect after any meal, served with fresh fruits.

£5.95.



COCKTAILS

INDEX OF INEBRIATION

TOBLERONE MARTINI

Honey tequila, amaretto, vanilla vodka, caramel syrup, double chocolate ice cream and milk.
£9.50

RASPBERRY DEBONAIR

Vodka, fresh lime juice, chambord, raspberry puree, sugar syrup and fresh berries.
£9.50

WHISKEY SOUR

Single malt whiskey, fresh lemon juice, sugars and egg whites. Served straight up of on the rocks and finished with bitters.
£9.50

MELON MARTINI

Midori melon spirit, fresh lime juice, egg white and sugars Served straight up in a coupe glass.
£9.50



MAISON BLANCHE



SOUPE ET SALADES

Minestra di ceci

Soup base ingredients may include olive oil, garlic, onion, carrot and celery, among others • \$10

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broth, caciocavallo and ricotta cheeses, parsley, salt and pepper. It can be prepared in a similar style to egg drop soup • \$14