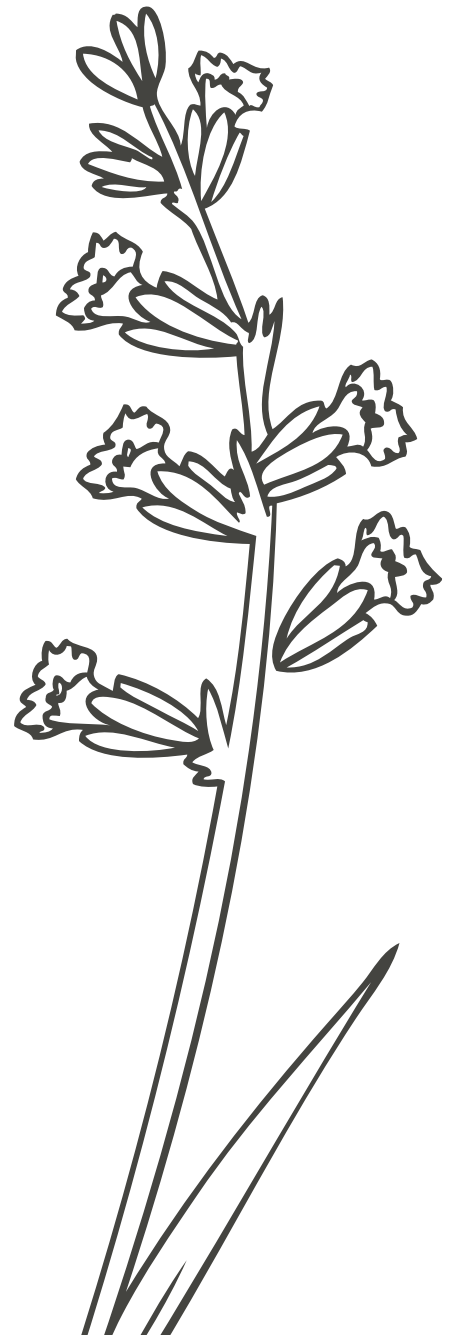


THE OAT HILL

ALL DAY MENU



STARTERS

FROM THE LAND

HONEY GLAZED PORK BELLY

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

£9.95

BRIXWORTH PATE

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

£7.95

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

TAMARIND HALLOUMI OR TOFU

A rich tamarind marinade coated on either halloumi or tofu. Oven baked until sweet and sticky. Served on a bed of cucumber, spring onions, chilli and lettuce and finished with toasted pine nuts.

£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 and white wine sauce, delicately seasoned and served with chargrilled breads.
£8.95

VEGETARIAN

SOUP OF THE DAY

Our freshly made soup of the day, just check with your waiter or waitress for the days offering. Served with fresh chargrilled breads.
£5.95

GARLIC MUSHROOM TOAST

Wild mushrooms sauteed with lashings of roasted garlic, thyme, rosemary and butter.
Served on ciabatta toast.
£5.95



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 in a rich tomato puree, red wine, red onions, carrot and courgette. Presented on fresh rigatoni pasta and 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 CASSEROLE

Locally sourced sausages mixed with caramelised red onion, fresh sage, apple, parsnips, carrots and turnip. Served with herbed mashed potatoes and seasonal fresh vegetables, finished with crackling.

£15.95



MAINS

FROM THE SEA

AROMATIC WHOLE SEABASS

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

£19.95

MOULES MARINIERE

A larger portion of our amazing fresh mussels, cooked in a creamy, garlic white wine sauce and served with fresh chargrilled breads and skin of fries for dipping.

£13.95

VEGETARIAN

WILD MUSHROOM RISOTTO

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

£13.95

with chicken £15.95

ROASTED VEGETABLE RIGATONI

Roasted peppers, tomatoes, red onion, courgettes and aubergine in a deeply reduced tomato and basil sauce. Served on fresh rigatoni pasta.

£12.95



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.

All served in a toasted brioche bun and accompanied with skin on fries.

£14.95

CHICKEN AND BRIE BURGER

Lightly spiced and battered, butterflied, buttermilk chicken breast topped with creamy brie, smoky chilli jam presented on a bed of peppery rocket. Served in a toasted brioche bun and accompanied with skin on fries.

£13.95

BOAR AND CHORIZO BURGER

Seasoned wild boar patty mixed with cubes of peppery smoked chorizo, topped with sweet apple chutney, sugar rum bacon, pig in a blanket, crackling shards and a whisky mayonnaise. Served in a toasted brioche bun and accompanied with skin on fries.

£14.95





MAINS

FROM THE GRILL

8OZ FILLET STEAK

A succulent 8oz fillet steak cooked to your liking and served with chunky rosemary salt chips, vine tomatoes and a garlic, parmesan portobello mushroom.

£21.95

10OZ RIBEYE STEAK

Full of flavour with rich veins of fat running throughout this amazing 10oz ribeye steak, cooked to your liking and served with chunky rosemary salt chips, vine tomatoes and a garlic, parmesan portobello mushroom.

£19.95

VEGAN

THE VEGAN OAT HILL BURGER

A completely vegan version of our famous Oat Hill burger. With a meat free patty, smoked carrot bacon and vegan cheese on a bed on baby gem lettuce and fresh tomatoes. Served in a toasted ciabatta and accompanied with fries.

£13.95

BUTTERNUT SQUASH CURRY

A warming curry made with roasted butternut squash and chickpeas in a rich coconut gravy with fresh vegetables and basmati rice.

£12.95

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 cream, custard or ice cream.

£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

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

