



Oaklands Park HOTEL

A LA CARTE MENU

CLASSIC COCKTAILS All £14.50

PASSION FRUIT MARTINI

Fresh passion fruit, Absolut vanilla vodka, Passoa liqueur and lime juice, with a shot of Prosecco on the side.

LONDON MULE TWIST

Bombay Sapphire gin, fresh ginger, lime juice and topped with ginger beer and shaken with ice.

NEGRONI

A punchy red aperitif made with equal measures of gin, Antica Formula, and Campari for a subtle balance of sweet and bitter.

OLD FASHIONED

Woodford Reserve Bourbon, dashes of Angostura Bitters, brown sugar, garnished with an orange peel

BELLINI

Fresh homemade peach puree, peach schnapps, topped with Prosecco.

MOJITO

Bacardi Blanco fresh mint, fresh lime, soda water.

ESPRESSO MARTINI

A velvety mix of vodka, espresso, coffee liqueur, topped with coffee beans.

MOCKTAILS

VIRGIN BELLINI

Peach purée, topped with lemonade and a dash of lime.

VIRGIN MOJITO (STRAWBERRY / PASSIONFRUIT / PINEAPPLE)

Lime, Mint, Brown Sugar, Lemonade, Fruit Purée

All 10.00

BITES

MARINATED OLIVES (GF)

Pitted and marinated in garlic, spices and herbs
£4.00

ARTISAN BREAD (GFA)

With balsamic olive oil
£5.50

STARTERS

BUTTERNUT & CORN SOUP

(VG, GF)

£11.95

BAKED POACHED PEAR (GF)

With goat cheese, walnut and truffle honey
£12.00

YUZU & SHRIMP CHEESECAKE

With Nori Cheese Straw
£16.00

JOHN ROSS SMOKED SALMON (GF)

Roasted Beetroot, Candied Walnut and Horseradish
£14.00

VENISON & PORK TERRINE (GFA)

Pickled blackberry, celeriac remoulade, toasted sourdough.
£15.75

MAIN COURSES

MAIZE-FED CHICKEN FRICASSEE

Madeira and wild mushroom sauce with mashed potato
£26.00

LAMB RACK (GF)

Yellow cauliflower puree, curry leaf roasted purple cauliflower, cilantro, lime and mint dressing
£32.00

PAN-FRIED DUCK BREAST (GF)

Carrot puree, fondant potato, heritage carrots, thyme port jus
£24.00

PAN-FRIED SEARED HALIBUT (GF)

With pea puree, baby leeks, saffron & roe cream sauce
£24.00

HADDOCK FISH & CHIPS

Minted mushy peas, tartar sauce, balsamic onion, pink salt
£19.50

BEETROOT GNOCCHI (VG)

Toasted Hazelnut with Vegan Parmesan and Balsamic pearls
£20.00

SIDES any £10.00

Honey-roasted heritage Carrots

Leek and potato gratin

Haricots verts with Truffle Butter

Koffmann chips / Fries

Herb Mashed Potato

FROM THE GRILL

ALL OUR STEAKS ARE ETHICALLY SOURCED, GRASS FED AND DRY AGED FOR A MINIMUM OF 28 DAYS.

OUR INDIVIDUAL STEAKS INCLUDE ONE SAUCE AND ONE SIDE DISH

8OZ RIBEYE STEAK WITH KOFFMANN'S CHIPS (GF)

£45.00

10OZ T-BONE STEAK (GF)

£50.00

SMASHED BEEF BURGER WITH KOFFMANN'S FRIES

Smoked Cheddar & Bacon Burger served on a Brioche Bun, gem lettuce, tomato, red onion, gherkin, burger sauce & fries.
£22.50

SAUCE £4.00

Béarnaise
Peppercorn
Red wine jus

AFTERNOON TEA

NYETIMBER AFTERNOON TEA
£45

OUR TRADITIONAL AFTERNOON TEA SERVED WITH A CHILLED GLASS OF NYETIMBER CLASSIC CUVÉE

HOT BEVERAGES

Espresso Coffee

Single £3.50

Double £4.50

Cappuccino £5.00

Caffè Latte £3.00

Hot Chocolate £5.00

Mocha £5.50

Macchiato £4.00

TEAS

English breakfast tea, Decaf tea, Earl Grey, Green tea, Assam tea, Chamomile, Peppermint, Lemon & ginger

Small £4.50

Medium £7.00

DESSERTS

STICKY TOFFEE PUDDING (V, GF)

Strawberry coulis, Basil crisp
£14.00

APPLE TART TATIN (V)

Calvados cream, Madagascar vanilla ice cream
£14.00

TIRAMISU (V)

Espresso-soaked Savoiardi, mascarpone cream & cocoa
£15.00

MACADAMIA BROWNIE (V)

With Grand Marnier chocolate sauce, salted caramel ice cream
£15.50

ICE CREAM AND SORBET SELECTION

Ask your waiter for flavours
£10.00

BRITISH CHEESEBOARD

A selection of cheese and biscuits, with frozen grapes and Quince paste, walnut and celery.
£20



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Some of our menu may contain nuts, seeds, and other allergens.
V Denotes suitable for vegetarians and VG for vegans. GF denotes gluten-free dishes. Suffix A denotes vegetarian, vegan and/or gluten-free options are available. Please speak with the manager on duty.
Menu is subject to change and selections are subject to availability.
A discretionary service charge of 12.5% will be added to your bill.