2 COURSE LUNCH FOR £15

Estd. 1856
Oatlands Park HOTEL

LUNCH MENU

3 COURSE LUNCH FOR £21

STARTERS

SOUP OF DAY
(V) (GFA).

CHICKEN & HAM HOCK CONFIT TERRINE
Celeriac Remoulade, Sourdough Toast (GFA).

SUMMER SALAD
Summer Vegetable Salad, Gem & Frisee Lettuce. Chardonnay Vinaigrette (VG).

OR UPGRADE TO:

SMOKED SALMON *+ £4.00*
John Ross Smoked Salmon, Caperberries, Lemon-pickled Shallot, Sourdough Bread (GFA).

PAN FRIED WILD MUSHROOMS *+ £3.00*
Herb Oil Sourdough Toast (GFA).

MAINS

PAN FRIED CHICKEN BREAST
Dauphinoise potatoes, Spinach Red Wine Jus (GF).

GRILLED CAULIFLOWER STEAK
With Crispy Onions, Spicy Coconut Cream Golden Raisin & Capers (GF).

HADDOCK
Beer Battered Haddock Fillet, Koffman Fries, Tartare Sauce, Minted Crushed Peas.

OR UPGRADE TO:

RUMP OF LAMB *+ £15.00*
With Fondant Potatoes Fine Beans, Mint jus (GF).

PAN FRIED HAKE *+ £10.00*
With Crushed Potatoes, Samphire, Broccoli and Caper Lemon Cream Saucet (GF).

MUSHROOM RISOTTO *+ £6.00*
With Pan Fried Mushrooms & Vegan Parmesan (GF).

OR GRILL UPGRADE:

Our ethically sourced steaks include one sauce (Bearnaise, Peppercorn, Redwine jus) and one side dish (chips, mashed potatoes, caesar salad).

RIB EYE *+ £29.00*

FILLET *+ £31.00*

DESSERTS

STICKY TOFFEE PUDDING
With Vanilla Ice Cream.

ICE CREAM & SORBET SELECTION
Ask your waiter for flavours (GF).

GLAZED LEMON TART
With Raspberry Sorbet (GFA).

OR UPGRADE TO:

CHOCOLATE FONDANT *+ £5.00*
With Raspberry Vanilla Ice Cream (GF).

CHEESE BOARD *+ £9.00*
A selection of cheese and biscuits, with chutney, grapes and celery.

Review us on Tripadvisor

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.