

# BRUNCH

(SERVED UNTIL 5PM)

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## EGGS BENEDICT [GFA] | 10.00/6.00

Toasted English muffin, poached Burford Brown eggs, grilled smoked bacon, hollandaise

## EGGS ROYALE [GFA] | 11.00/6.75

Toasted English muffin, poached Burford Brown eggs, smoked salmon, hollandaise

## EGGS FUNGHI [GFA] [V] | 10.00/6.00

Toasted English muffin, poached Burford Brown eggs, grilled portobello mushrooms, hollandaise, porcini paste, rocket

## SWEET POTATO & CHORIZO HASH | 11.00

Sweet potato, chorizo, poached Burford Brown eggs, wilted spinach, onion, red chilli, toasted pumpkin seeds, extra virgin olive oil

## SWEET POTATO, AVOCADO & FETA HASH [GF] [V] | 11.00

Sweet potato, avocado, poached Burford Brown eggs, wilted spinach, onion, red chilli, toasted pumpkin seeds, rocket & basil pesto, feta, extra virgin olive oil

## CHOPPED AVOCADO [GFA] [V] | 10.00

Grilled sourdough, avocado, poached Burford Brown eggs, rocket & basil pesto, toasted pumpkin seeds, extra virgin olive oil, red chilli

## CHOPPED AVOCADO & SMOKED SALMON [GFA] | 12.50

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

## CHOPPED AVOCADO & BACON [GFA] | 12.00

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

## SMOKED STREAKY BACON & AVOCADO BUN [GFA] | 7.00

Harissa mayonnaise, rocket, tomato, brioche bun

+ add a fried Burford Brown egg | 1.50

## CUMBERLAND SAUSAGE & HASH BROWN BUN | 7.00

Red onion marmalade, brown sauce, pink garlic mayonnaise, brioche bun

+ add a fried Burford Brown egg | 1.50

## NO-PORK SICILIAN SAUSAGE & HASH BROWN BUN [VE] | 7.00

Red onion marmalade, brown sauce, pink garlic mayonnaise, beetroot bun

+ add a fried Burford Brown egg [V] | 1.50



For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team



## QUALITY & PROVENANCE

Our ethos; to only cook with outstanding, ethically sourced produce. At Oakman Inns we are proud of our high quality ingredients that go into each and every dish that our chefs create. All our meat and fish suppliers are handpicked by us to ensure sustainability, traceability and premium quality in all our dishes.

## INVEST & ENJOY

Invest in Oakman Group PLC's public share offer and you can enjoy generous discounts on food, drink and hotel accommodation. Shareholders also have access to other exclusive investment opportunities through the Oakman Development Group.

## OWN A PART OF YOUR LOCAL AND BE PART OF YOUR COMMUNITY



For more information, please visit:  
[investors.oakmaninns.co.uk](https://investors.oakmaninns.co.uk) or  
[contactinvestors@oakmangroup.co.uk](mailto:contactinvestors@oakmangroup.co.uk)

**Promotion issued by Oakman Group PLC and approved by Paxiot Limited (FCA no. 610217).**

Any investment made in Oakman Group should be made solely on the basis of information contained in the prospectus available from [investors.oakmaninns.co.uk](https://investors.oakmaninns.co.uk)

**CAPITAL AT RISK**

## NIBBLES

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### MARINATED OLIVES

[GF] [VE] | 4.00

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

### ARTISAN BREAD, OIL & BALSAMIC

[GFA] [VE] | 5.00

Extra virgin olive oil, aged balsamic vinegar

### GARLIC FLATBREAD [VE] | 7.50

Garlic oil, rosemary, Maldon sea salt

+ add Fior di Latte Mozzarella [V] | 3.00

+ add Vegan Mozzarella Style Cheese [VE] | 3.00

### GOLDEN BREADED HALLOUMI CHIPS

[GFA] [V] | 6.50

Spicy harissa glaze, chilli

### HUMMUS & CRUDITÉS

[GF] [VE] | 6.00

Red pepper & garlic hummus with harissa & pumpkin seeds, cherry tomatoes, radish, carrot & peppers

### LEBANESE SPICED FRIES

[GF] [VE] | 5.00

House fries, pink garlic mayonnaise, za'atar, lemon wedge

### SALT & PEPPER CHICKEN WINGS

7.00

Spicy harissa glaze

### BETROOT FALAFEL

[GF] [V] | 6.00

Red pepper & garlic hummus, sumac, pomegranate seeds

### BLISTERED PADRON PEPPERS

[GF] [VE] | 6.50

Maldon sea salt

### BLISTERED PADRON PEPPERS & PROSCIUTTO

[GF] | 8.50

Maldon sea salt

## STARTERS

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### CHORIZO SCOTCH EGG

9.50

Soft-boiled Burford Brown egg, chorizo, sausagemeat, rocket, sundried tomato sauce

### GRILLED ROSSO PRAWNS IN THE SHELL

[GFA] | 12.00

Five rosso prawns in the shell, smoked caviar & Aleppo pepper butter, lemon wedge

### TOMATO BRUSCHETTA

[GFA] [VE] | 6.50

Grilled sourdough, garlic & basil marinated Marzanino tomatoes, garlic oil

### CHICKEN & PROSCIUTTO COTTO HAM CROQUETTES

| 8.50

Creamy garlic & dill yoghurt

### MOZZARELLA DI BUFALA D.O.P

BRUSCHETTA [GFA] | 9.00

Grilled sourdough, Mozzarella di Bufala, garlic & basil marinated Marzanino tomatoes, garlic oil

### HOMEMADE SOUP & ARTISAN BREAD

| 6.50

*Please ask your server for our soup of the day*

### WARM SEVERN & WYE SMOKED MACKEREL POTATO SALAD

9.00

Spring onion, dill, capers, cornichons, horseradish mayonnaise

*May contain small fish bones*

### SEVERN & WYE SMOKED SALMON

9.00

Gravlax sauce, gherkins, dill

## SHARERS

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### ANTIPASTO MISTO

[GFA] | 19.50

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

### MEZZE PLATE

[GFA] [VE] | 16.00

Red pepper & garlic hummus with harissa & pumpkin seeds, cherry tomatoes, radish, carrot & peppers, fattoush salad, blistered Padron peppers, marinated stone-in olives, beetroot falafel, fried artichokes, flatbread

#### 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.

# SALADS

## ROASTED SUMMER SQUASH

[GF] [V] | 12.00

Green beans, chickpeas, gem lettuce, tangy citrus dressing, pomegranate, feta

## FATTOUSH [GFA] [VE] | 11.00

Gem lettuce, radish, spring onion, cucumber, watermelon, pomegranate, mint, croutons

## GREEK [GF] [V] | 10.00

Gem lettuce, feta, marinated stone-in olives, red chard, cucumber, tomatoes

## AVOCADO, ROCKET & NEW POTATO

[GF] [VE] | 10.00

Garlic & basil marinated Marzanino tomatoes, new potatoes, baby spinach, avocado, green beans, red chard, rocket & basil pesto

## CAESAR [GFA] | 11.00

Gem lettuce, soft-boiled Burford Brown egg, salted anchovies, smoked streaky bacon, Grana Padano, croutons, house Caesar dressing

## NOURISH BOWL [GF] [VE] | 11.00

Roasted red pepper & garlic hummus, avocado, summer squash, rocket & basil pesto, dressed gem & rocket, spiced chickpeas, chilli, roasted sweet potatoes

## SALAD ADD ONS

+ add Beetroot Falafels [GF] [VE] | 4.00

+ add Grilled Chicken [GF] | 5.00

+ add Grilled Salmon [GF] | 7.00

+ add Golden Breaded Halloumi [GFA] [V] | 5.00

# PASTA

## CRAB SPAGHETTI [GFA] | 14.50

Roasted crab claw, crab butter sauce, parsley, chilli, chive

Swap your spaghetti to lentil pasta [GF]

## POLLO E PANNA [GFA] | 13.50

Wholemeal fusilli pasta, chicken, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle sourdough crumb

Swap your wholemeal fusilli pasta to lentil pasta [GF]

## FUNGHI [GFA] [V] | 11.50

Wholemeal fusilli pasta, rosemary, white wine cream sauce, sautéed porcini, button & portobello mushrooms, truffle sourdough crumb

Swap your wholemeal fusilli pasta to lentil pasta [GF] [V]

## ORTOLANA [GFA] [VE] | 13.50

Wholemeal fusilli pasta, wood-roasted vegetables, no-beef meatballs, tomato

Swap your wholemeal fusilli pasta to lentil pasta [GF] [VE]

## CALABRESE AL FORNO | 15.50

Wholemeal fusilli pasta, oven-baked chicken, spicy nduja sausage, chorizo, tomato & white wine sauce, chilli, parsley, garlic & basil marinated Marzanino tomatoes, Fior di Latte Mozzarella, Grana Padano, rocket & basil pesto

Swap your wholemeal fusilli pasta to lentil pasta

## SPINACH & RICOTTA RAVIOLI | 11.00

Garlic & basil marinated Marzanino tomatoes, Grana Padano

# WOOD-FIRED PIZZA

## MARGHERITA [V] | 11.00

Tomato sauce, Fior di Latte Mozzarella, fresh basil

## MARINARA D.O.C. [VE] | 9.00

Tomato sauce, garlic & basil marinated Marzanino tomatoes, oregano, garlic oil

## VEGAN MARGHERITA

[VE] | 11.00

Tomato sauce, vegan mozzarella style cheese, fresh basil

## POLLO ROSSO | 15.00

Tomato sauce, Fior di Latte Mozzarella, chorizo, roasted chicken, pickled red onion, red pepper

## CASA LINGO | 13.50

Tomato sauce, Fior di Latte Mozzarella, pancetta, sundried tomatoes, spinach, Grana Padano, extra virgin olive oil

## FUNGHI [V] | 12.50

Tomato sauce, Fior di Latte Mozzarella, porcini paste, mushrooms, truffle oil

## CAMPANIA | 12.00

Double cream, Fior di Latte Mozzarella, spinach, mushrooms, nduja, Maldon sea salt, cracked black pepper

## NAPOLETANA | 13.00

Tomato sauce, Fior di Latte Mozzarella, anchovies, olives, capers

## NAPOLI FORTE\* 14.50

Tomato sauce, Fior di Latte Mozzarella, nduja sausage, Napoli salami, chilli, garlic

\*Swap to Calzone for 16.00

## PARMA | 15.00

Tomato sauce, Fior di Latte Mozzarella, prosciutto, rocket, Grana Padano, extra virgin olive oil

## VEGANO [VE] | 13.50

Tomato sauce, no-beef meatballs, vegan mozzarella, roasted peppers, mushrooms, rocket & basil pesto

## CALZONE PROSCIUTTO FUNGHI | 16.00

Tomato sauce, Fior di Latte Mozzarella, prosciutto cotto ham, mushrooms, rocket

## CALZONE ZUCCA [V] | 12.50

Tomato sauce, Fior di Latte Mozzarella, roasted summer squash, spinach, sundried tomatoes

## EXTRA TOPPINGS

Nduja sausage, pancetta, Napoli salami, chicken, chorizo, vegetarian parmesan, Grana Padano, no-beef meatballs | 2.50 each

Mixed mushrooms, grilled peppers, rocket | 1.50 each

## GRILLS | COOKED OVER COALS

All our steaks are seasoned with our flavoured house salt

### FILLET 7 oz [GF] | 29.50

House chips, dressed rocket, garlic & basil marinated Marzanino tomatoes

+ add 2 grilled rosso prawns [GF] | 4.50

### RIBEYE 10 oz [GF] | 30.00

House chips, dressed rocket, garlic & basil marinated Marzanino tomatoes

#### SAUCES

### BÉARNAISE [GF] [V] | 2.50

### PEPPERCORN JUS [GF] | 2.50

### HARISSA MAYONNAISE [GF] [V] | 1.00

*To share or for the hungry*

### CÔTE DE BOEUF 28 oz | 64.00

House chips, dressed rocket, garlic & basil marinated Marzanino tomatoes, beer-battered onion rings & a sauce of your choice

### GAMMON, EGG & CHIPS [GF] | 14.50

8oz bacon steak, fried Burford Brown eggs, house chips

### POLLO PICANTE [GF] | 18.50

Half a boneless chicken, picante marinade, harissa mayonnaise, garlic & basil marinated Marzanino tomatoes, dressed rocket, house fries

### PAN-FRIED HALIBUT [GF] | 24.50

Slow braised chickpea, chorizo, paprika & cider stew, roasted cauliflower

## BURGERS

### BACON & CHEDDAR HOUSE

[GFA] | 16.50

Free-range, grass-fed British steak & bone marrow burger, Barber's PDO Cheddar, grilled streaky bacon, dill pickle, gem lettuce, tomato, burger relish, ketchup, dill & mustard mayonnaise, brioche bun, house fries

*Double up your steak burger | 5.00*

### CHICKEN MILANESE | 16.50

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 | 5.00*

### BEETROOT FALAFEL [GFA] [VE] | 15.00

Rocket & basil pesto, red pepper & garlic hummus, gem lettuce, tomato, dill pickle, beetroot bun, house fries

### HALLOUMI & PORTOBELLO MUSHROOM

[GFA] [V] | 15.00

Halloumi with spicy harissa glaze, portobello mushroom, gem lettuce, pink garlic mayonnaise, smashed avocado, brioche bun, house fries

### NO-BEEF BURGER [GFA] [VE] | 15.50

Future Farm Burger, Applewood vegan smoked cheddar style cheese, dill pickle, gem lettuce, tomato, burger relish, beetroot bun, house fries

*Double up your no-beef burger | 4.50*

*Swap your house fries for fattoush salad*

## HOME COMFORTS

### SMOKED HADDOCK & COD FISHCAKE | 16.50

Wilted spinach, kale, peas, poached Burford Brown egg, hollandaise

### FISH & CHIPS | 16.50

Beer battered fish, tartar sauce, crushed minted peas, house chips, lemon wedge

### LAMB KOFTAS | 17.50

Fattoush salad, creamy garlic & dill yoghurt, feta, garlic & red pepper hummus, flatbread

### PORCHETTA | 18.00

Rolled pork belly with fennel, rosemary & sea salt, mashed potato, sautéed kale, peas & green beans, apple sauce, gravy

*For every Porchetta sold, we donate 25p to the Epilepsy Society*

### NO-PORK SAUSAGES [GF] [VE] | 14.00

Slow braised chickpea, paprika & cider stew, green beans

## SIDES

### HOUSE FRIES [GF] [VE] | 4.50

### HOUSE CHIPS [GF] [VE] | 4.50

### SWEET POTATO FRIES [GF] [VE] | 5.00

### TOMATO, RED ONION, ROCKET & BASIL SALAD [GF] [VE] | 4.50

### GARLIC ROASTED NEW POTATOES [GF] [VE] | 4.50

Olive oil, mint

### POINTED BRAISED CABBAGE, GREEN BEANS, PEAS [GF] [VE] | 4.50

Rocket & basil pesto

### CHARRED CORN ON THE COB [GF] [V] | 4.50

Garlic & chilli butter

### FATTOUSH SIDE SALAD [GFA] [VE] | 4.50

Gem lettuce, radish, spring onion, baby carrots, cucumber, watermelon, pomegranate, mint, croutons

## CLOSE TO OUR HEART



At the Oakman Group we are committed to supporting the Epilepsy Society. With our help, as well as others, this wonderful charity is able to provide a range of care to many people across the country, contribute to a wide spectrum of research and provide a helpline for those in need – transforming lives through advocacy, research and care.

That's why for every Porchetta dish sold we donate 25p to this charity.

## THE MISSION TO REFOREST THE WORLD



Our aim is simple, to run a business we are proud of, and leave things a little better than we found them for the local community, and the wider environment. We have collaborated with tree-nation, to support their tree-planting projects in Madagascar and Tanzania, to take small steps to help our team and our guests offset their daily CO2 emissions, with a simple cup of tea or coffee.

So, for every hot drink (and kids' drink) sold, we will plant a tree on your behalf.

Find out more at [www.oakmaninns.co.uk/tree-nation](http://www.oakmaninns.co.uk/tree-nation)

# SUNDAY ROASTS

AVAILABLE SUNDAY FROM 12PM

## SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 19.50

Yorkshire pudding, duck fat roasted potatoes, roasted carrots, pointed braised cabbage, peas, roasted summer squash, gravy, horseradish sauce

## PORCHETTA | 19.00

Rolled pork belly with fennel, rosemary & sea salt, Yorkshire pudding, duck fat roasted potatoes, roasted carrots, pointed braised cabbage, peas, roasted summer squash, gravy, apple sauce

*For every Porchetta sold, we donate 25p to the Epilepsy Society*

## HERB-FED FREE-RANGE ROAST CHICKEN [GFA] | 19.00

Half a roast chicken, Yorkshire pudding, duck fat roasted potatoes, roasted carrots, pointed braised cabbage, peas, roasted summer squash, gravy

## PORTOBELLO MUSHROOM & SUMMER SQUASH WELLINGTON [VE] | 16.00

Garlic roasted new potatoes, roasted carrots, pointed braised cabbage, peas, green beans, gravy

*If you would like more roasted potatoes, Yorkshire puddings, vegetables or gravy – just ask! It's on us!*

## DESSERTS

### CHOCOLATE BROWNIE [GF] [V] | 8.00

Vanilla ice cream

#### Add a sauce:

- Toffee [V]
- Chocolate [GF] [V]

### BAKED CHOCOLATE CHIP COOKIE DOUGH [GF] [VE] | 7.50

Sliced banana, honeycomb ice cream, roasted banana toffee sauce

### STRAWBERRY & RASPBERRY ETON MESS SUNDAE [V] | 8.00

Meringue, raspberry sauce, Chantilly cream, vanilla ice cream, strawberries, raspberries

### BAKED APPLE & BLACKBERRY CRUMBLE [V] | 7.50

Twice-baked crumble, apple, blackberries, custard or vanilla ice cream

### SALTED CARAMEL TIRAMISU SEMIFREDDO [V] | 6.50

Chocolate sauce

### BAKED CHEESECAKE [GF] [V] | 8.50

Passionfruit & white chocolate curd, mango sorbet

### SOURDOUGH STICKY TOFFEE PUDDING [VE] | 8.50

Toffee sauce, salted caramel ice cream

### ICE CREAM | 6.50

Any 3 scoops of your choice:

- Vanilla [GF] [V]
- Chocolate [GF] [V]
- Salted Caramel [GF] [VE]
- Honeycomb [GF] [VE]
- Mango Sorbet [GF] [VE]

#### Add a sauce:

- Toffee [VE]
- Chocolate [GF] [VE]

## MINI DESSERTS

### PASTEL DE NATA [V] | 3.00

Warm Portuguese custard tart

### BOMBOLONE [VE] | 3.50

Chocolate sauce

### AFFOGATO [GF] [V] | 4.00

Double espresso, vanilla ice cream

SOMETHING FOR YOUR DOG?

### JUDE'S ICE CREAM FOR DOGS 2.50

*Jude's will donate 5% of total  
Battersea licensed sales\**



**BATTERSEA**  
HERE FOR EVERY DOG AND CAT

## COFFEE

Our coffee is 100% traceable to origin, Fair Trade, Rainforest Alliance and Soil Association Approved, making sure every bean is good for its growers, the environment and our customers

### ESPRESSO | 2.35

DBL | 2.75

CAPPUCCINO | 3.00

FLAT WHITE | 3.00

CAFFÈ LATTE | 3.00

MOCHA | 3.15

MACCHIATO | 2.50

AMERICANO | 2.75

Our coffees are all available decaffeinated too  
Oat milk is available upon request

## TEA

We source our great quality tea from Tea Pigs

ENGLISH BREAKFAST  
2.50

EARL GREY | 2.50

PEPPERMINT | 2.50

SUPERFRUIT | 2.50

GREEN | 2.50

## HOT CHOCOLATE

CALLEBAUT HOT CHOCOLATE | 3.05

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

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