

Soup of the Day with Crusty Roll and Butter	4.95
Chicken Liver Pate with Onion Marmalade and Artisan bread	6.75
Grilled Goats Cheese with Beetroot and Apple Salad	6.75
Salmon and Haddock Fish Cakes with Mustard Dill Sauce	7.25
Thai Chicken Skewers with Our Homemade Satay Sauce	6.95
Stornoway Black Pudding and Scallops with Pea Puree and Pancetta	7.95
Tempura King Prawns served with a Pineapple Sweet Chilli Salsa	7.95
Mushroom and Pea Risotto spiked with Nettle Cheese and Truffle Oil	6.25/9.95

Mains

Traditionally Battered Haddock Hand Cut Chips, Mushy Peas, Tartar Sauce and Lemon	12.25
Wholetail Breaded Scampi Hand Cut Chips, Garden Peas, Tartar Sauce and Lemon	11.95
Steak and Guinness Ale Pie with Hand Cut Chips and Garden Peas	12.95
Crispy Skin Salmon and Scallops with New Potatoes, Tender Greens and Butter Caper Sauce	13.95
Slow Cooked Pork Belly with Bubble & Squeak, Crackling, Black Pudding Fritter and Honey Mustard Jus	13.95
Wild Mushroom, Feta and Spinach Pie with Filo Pastry and dressed house salad and Hand Cut Chips	11.95
Classic Beef Stroganoff with Sautéed Potatoes and Greens	13.95
Oaks Vegetable Balti with Basmati Rice and Nan Bread	9.95
Roast of The Day with Yorkshire Pudding	9.50
Pan Roasted Chicken Supreme with Chorizo, Garlic and Roasted Vine Tomato Tagliatelle	12.95
Baked Aubergine Stuffed with Ratatouille and Nettle Cheese and Balsamic Reduction	9.95
10oz Sirloin with Roasted Vine Tomatoes, Mushroom and Onion Rings	21.95
Oaks Mixed Grill topped with Fried Egg, Grilled Tomato, Mushrooms and Onion Rings	16.95
10oz Grilled Gammon with Leaf Garni and a choice of Fried Egg or Pineapple	11.95
Oaks Homemade Steak Burger topped with Bacon, Smoked Apple Wood Cheese with Onion Rings and Hand Cut Chips	11.95

*** If you have any special dietary requirements please inform a member of staff***