



December

Royal Nut Mix 3.2 ∞ Pork Scratchings 3 ∞ Marinated Olives 3 ∞ Bread board for two 4

Roasted beetroot **soup**, curried yoghurt and chilli, watercress 8

Korean fried **cauliflower**, charred pineapple mayo, sesame seeds 8

Salmon salad, baby gem, grapefruit, radish, watercress, balsamic & honey dressing 10

Creamy **leeks** with mustard, on toasted garlic sour dough & fried egg 9

Crispy **wild boar**, Asian slaw, chilli sauce, toasted peanuts 10

Crispy **chicken** Karaage, lime mayo, chilli, coriander 10

∞

Butternut squash steak, ratatouille, mixed nuts, crispy tender stem broccoli 9 / 17

Pan-roasted **pheasant & pigeon**, natural foie gras, roast figs, toasted walnuts, cassis 12 / 23

∞

Pan fried **duck breast**, chicory roasted fig, butternut squash puree, Iranian pistachios, Madeira jus, watercress, fennel & pink grapefruit slaw, sauteed new potatoes 21

Chuck, brisket and short rib **beef burger**, smoked bacon, vintage Cheddar, red pepper & sriracha mayonnaise, white pudding jam, French fries 17

Sloppy **buck burger**, dark chocolate mayo, walnuts, French fries 19

30 days dry aged Herefordshire **fillet steak**, cut to order, £8.50 per 50gram, 200grams equals 7oz triple cooked chips, tomatoes, flat cap mushrooms, peppercorn sauce

Pan roasted **halibut** fillet, pink fir potatoes, purple sprouting, brown shrimp butter 24

Ox cheek **Bourguignon**, bubble and squeak 24

Vegan **cauliflower hash**, coriander & chilli, pickled wild mushrooms 20

Sides

Buttered Cavolo Nero 5 ∞ Ratatouille 5

French Fries 3 ∞ Triple cooked chips 5 ∞ Buttered new potatoes 3

Baby gem, grapefruit, radish salad, honey mustard dressing 4 Cauliflower cheese 4s

Please let us know if you have any allergies or require more information on any ingredients used in our dishes

pudding

Affogato, Peruvian espresso, vanilla ice cream, espresso vodka liqueur 8

Crème Bruleé, homemade shortbread 8

Chocolate fudge **brownie**, vanilla ice cream 8

Sticky toffee pudding, toffee sauce, vanilla ice cream 8

Mixed berry **crumble**, vanilla ice cream 8

Scoop of **ice cream or sorbet** – ask us for today's flavours 2

Cheese – May hill green, Goddard's Cheddar, Gloucester truckle, piccalilli, biscuits & grapes 14

Cheese & Port to share – 20cl carafe of Port and cheese for two 28

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Sweet Wine 75ml / Bottle

Chateau Dosy-Vedrine, Sauternes 2016 8 / 37

Heaven on Earth, Muscat d'Alexandria 7 / 29

Oliver Zeter Goldschatz 10 / 45

Tokaji Aszui 5 Puttonyons 2009 9 / 54

The Wonder, pear ice wine 2016 9 / 54

Port 50ml

Newport Tawny 5.5

Sandemans LBV 2015 4.5

Warres 1987 12

Sherry & Brandy 25ml

Pedro Ximenez 4.5

Ilmington Apple 4.8

Remy Martin VSOP 6

We charge £2 for unlimited still and sparkling Belu water for your table. £1 of this is donated to Belu, which gives 100% of its profits to WaterAid.

After dinner drinks

Boozy hot chocolate; Rum or Cotswold Cream 8

Cotswold cream latte 8

Hot Buttered rum 7

Organic steamed cider 7

****Book now!****

6th December, 11-2pm – Wreath making workshop in the tent with mulled wine & Christmas snacks

14th December – Dinner with Darcy. Opera night & set Christmas menu supper club

24th December – Fish of the seven seas supper club with J. Perrier champagne course pairings

25th January – Burns Night. A traditional Scottish feast supper club

8th February – Kathy Slack returns. Another 'from the veg patch' inspired supper club

****On at the Oak****

4th December – Ramsden Christmas Fayre comes to town. Meet us there at our pop-up bar **1-4pm**

9th December – Eugene Portman's Honky-Tonk piano night in the bar **7.30pm**

19th December – Our very merry Christmas quiz **7pm**

23rd December – Christmas carol service in the tent led by professional choir group Voice Box **2pm**

Have friends coming this Christmas? Take advantage of our five beautiful bedrooms, use code **RAMSDEN15** for 15% when booking via our website