

Served every Sunday | 12pm - 9pm

Sunday Menu

Starters

Smoked salmon, avocado purée, preserve lemon gel, ginger croute, pickled shallots

(*GF*, *NF*, DF)

BBQ glazed pork belly, kimchi, mandarin gel - (NF, DF)

Curried cauliflower velouté, smoked garlic arancini bonbon - (Ve, V, DF, GF, NF)

Truffle brie cheese soufflé - (V, NF)

Mains

Brined roasted chicken crown - (*GF*, NF, *DF)

Highland roast beef - (*GF*, NF, *DF)

Za'atar roasted squash steak - (V, *Ve*, *GF*, NF, *DF*)

All served with rosemary roasted potatoes, roasted chantenay carrots, parsnips, seasonal greens, Yorkshire pudding and red wine jus

Oakley Hall burger, Emmental, gem lettuce, tomato, pickles, burger sauce, brioche burger bun, skin-on fries - (*GF*, *DF*, NF)

Add smoked streaky bacon | Blue Cheese | 2 each

Beer-battered J&S haddock, mint crushed peas, triple-cooked chips, tartare sauce, burnt lemon - (NF)

Pan-fried hake fillet, roasted new potatoes, purple sprouting broccoli, smoked sun-dried tomatoes, chicken butter sauce - (GF, NF)

Sides

Cauliflower cheese | Pigs in blankets | Rosemary roasted potatoes

Mixed seasonal greens | Roasted carrots & parsnips

All 5 each

Desserts

Sticky toffee pudding, salted caramel ice-cream, toffee sauce - (V, NF)

Earl Grey crème brûlée, Earl Grey ice-cream, lemon madeline - (V, NF)

Winter spiced fruit & nut crumble, crème anglaise, all spiced ice-cream - (*V*, *Ve*, *GF*, *DF*, *NF*)

Cheese & biscuits, grapes, chutney, crackers - (NF, *GF*)

2 courses - £33

3 courses - £38

V – Suitable for vegetarians Ve – Suitable for vegans
 DF – Dairy free GF – Gluten free NF – Nut free ** Can be made

Dinner inclusive bedroom package food allowance is £35 per person. Dinner allowance excludes beverages and is only available from the Glasshouse Restaurant menu. Overage payable on departure. Not all of the ingredients used in our dishes are listed on the menu, therefore please ensure that you inform your server of any allergies or intolerances before placing your order. All of our food is prepared at the time of ordering and to the highest possible standard. It is however, prepared in a kitchen where gluten, nuts and dairy are present. Whilst we endeavor to serve allergen request meals, our kitchen contains all allergens and we cannot guarantee that there is not a risk of cross contamination. For a complete allergen chart please ask a member of our staff. A discretionary optional service charge of 10% will be added to your bill.