



Welcome to The Oak Restaurant.

Our Head Chef Hazel has embraced the use of carefully selected local and seasonal quality foods, Under her supervision, our team have created inspiring culinary dishes for you to enjoy.

## STARTERS

<b>Begny Hill Ham Hock &amp; Confit of Chicken Terrine</b> Artichoke Tapenade	<b>£8</b>
<b>Salad of Blue Cheese</b> Fig & Walnut, Wholegrain Mustard Vinaigrette	<b>£7</b>
<b>Compressed Watermelon</b> Feta Cheese, Black Olives, Basil, Rocket Leaves & Balsamic Syrup	<b>£8</b>
<b>Walter Ewing's Smoked Salmon</b> Horseradish Panna Cotta, Dill Oil	<b>£12</b>
<b>Soup of the Day (V)</b> Homemade Wheaten Bread	<b>£6</b>
<b>Baby Gem Leaves, Crispy Smoked Bacon, Shaving Parmesan</b> Wafer Croutons, Soft Crispy Egg, Caesar Dressing	<b>£7</b>
<b>Mushroom &amp; Parmesan Arancini</b> Truffle Mayonnaise	<b>£7</b>
<b>Tian of Crab</b> Pink Grapefruit, Compressed Cucumber, Citrus & Ginger Dressing	<b>£11</b>
<b>Verrine of Prawn</b> Rathlin Prawns, Avocado, Green Apple, Fennel, Bloody Mary Dressing	<b>£9</b>



## MAIN COURSES

<b>Carnbrooke Free Range Chicken Supreme</b>	<b>£23</b>
Cassolette of Celeriac, Begny Hill Smoked Bacon, Fava Beans, Sage, Jus Gras	
<b>Seared Fillet of Gressingham Duck Breast</b>	<b>£27</b>
Butternut Squash, Toasted Almonds, Rhubarb & Gin Jus	
<b>Seared Fillet of Glenarm Salmon</b>	<b>£27</b>
Artichoke, Asparagus & Green Peas, Wild Garlic Velouté	
<b>Fillet of Line Caught Hake</b>	<b>£26</b>
Tender Stem Broccoli, Scallions, Baby Potatoes, Black Bean Garlic & Ginger Dressing	
<b>Rump of Mourne Lamb</b>	<b>£29</b>
Crushed Niçoise Potatoes, Goats Cheese Curd, Wholegrain Mustard Beurre Blanc	
<b>Slow Cooked Feather Blade of Beef</b>	<b>£23</b>
Chive Mash, Smoked Bacon, Pearl Onion, Guinness & Treacle Gravy	
<b>10oz Mourne Black Gold Salt Aged Sirloin</b>	<b>£29</b>
Chunky Chips, Peppercorn Sauce, Watercress Salad	
<b>Roast Cauliflower Steak</b>	<b>£15</b>
Spiced Chickpea & Roast Red Pepper, Chimichurri	

## SIDES

<b>Chunky Chips</b>	<b>£4</b>
<b>Rocket &amp; Parmesan Salad</b>	<b>£4</b>
<b>Cauliflower Gratin</b>	<b>£4</b>
<b>Seasonal Greens</b>	<b>£4</b>
<b>French Fried Onions</b>	<b>£4</b>
<b>Cinnamon Glazed Carrots</b>	<b>£4</b>

*Our chefs will do their utmost to adjust any dish to suit your dietary requirements or personal preference.*



## DESSERT

<b>Lemon &amp; Elderflower Posset</b>		<b>£8</b>
Meringue Kisses, Lemon Curd, Summer Berries		
<b>Iced Coconut Rum Parfait</b>		<b>£8</b>
Tropical Fruit Confetti, Coconut Tuile		
<b>Strawberry Rosewater Gateau</b>		<b>£8</b>
Mascarpone Cream, Strawberry Sherbet & Pistachio Crumble		
<b>Chocolate Sphere</b>		<b>£8</b>
Dark Chocolate & Stem Ginger Mousse, Pear Sorbet		
<b>Textures of White Peach</b>		<b>£8</b>
White Peach Mousse, White Peach Sorbet, Peach Jelly, Dried Raspberries		
<b>Warm Chocolate Brownie</b>		<b>£8</b>
Sour Cherries, Chocolate Soil, Cherry Ripple Ice cream		
<b>Molten Chocolate Fondant Pudding for Two</b>		<b>£16</b>
Salted Caramel Ice-cream, Roasted Pecans, Whisky Caramel Sauce (we recommend that you order this at the beginning of your meal, as this is prepared to order)		
<b>Selection of Irish Cheeses</b>	<b>For 1</b>	<b>£10</b>
Ditty`s Oatcakes, Pear & Ginger Chutney	<b>For 2</b>	<b>£14</b>

## LIQUEUR COFFEES

<b>Irish Coffee</b>		<b>£10</b>
Bushmills Whiskey		
<b>Calypso Coffee</b>		<b>£10</b>
Tia Maria		
<b>Baileys Coffee</b>		<b>£10</b>
Baileys Irish Cream		
<b>Coffee Royale</b>		<b>£10</b>
Hennessy VS Cognac		