

The Oak Room

At Albrighton Hall

To Start

- Sweet potato velouté**, seed tuile (VG,GF)
Cured and torched mackerel fillet, fennel & orange salad, orange vinaigrette (GF,DF)
Seared scallop, celeriac purée, roasted figs (GF) (£4.00 supplement)
Slow cooked ox cheek croquette, caramelised onion purée, parsley oil
Roasted red beetroot, pickled golden beetroot & shallot, candy beetroot (VG,DF)

To Follow

- Slow braised pork belly**, sticky red cabbage, sautéed purple sprouting broccoli, chimichurri (GF,DF)
Roasted quail, potato rostie, hispi cabbage, black garlic jus (GF) (£2.00 supplement)
Pan-roasted hake, haricot bean cassoulet, pickled mussels, cavolo Nero, chilli oil (GF,DF)
Ricotta gnocchi, sautéed wild mushrooms, roasted crown prince squash (V)
Winter vegetable pithivier, roasted cauliflower sauce (VG,DF)

From the Grill

- 10oz Rib eye steak**, triple cooked chips, confit tomato, watercress (DF) (£8.00 supplement)
8oz Rump steak triple cooked chips, confit tomato, watercress (DF)

Sauces

- Green peppercorn (GF)
Shropshire Wrekin blue (V,GF)
Smoked Maldon salt & rosemary butter (V,GF)
All £3.00

On the Side

- Sautéed tender stem broccoli**, garlic & chilli, shaved pecorino (V,GF)
Brussels sprouts, crispy lardons & chestnut (GF,CN)
Triple cooked chips, saffron & garlic aioli (V)
Chicory, baby gem & watercress salad, mustard dressing (VG,GF,DF)
All £4.00

To Finish

- Orange & dark chocolate delice**, candy orange zest (V) £6.95
Tiramisu tart, warm coffee & bourbon sauce (V) £6.95
Caramelised biscuit cheesecake, winter fruit compote (VG,DF) £6.95
Pear tart tatin, clotted cream (V) £7.25
Selection of British cheeses, quince paste, figs artisan crackers (V) £9.50



V-Vegetarian | VG- Vegan | CN- Contains Nuts

GF-Does not directly include ingredients containing gluten| DF- Does not directly contain Dairy

Please speak to your server should you have any allergen or intolerance concerns. As our dishes are freshly prepared in-house, we may be able to amend meals to suit, however, due to the variety of produce in our kitchen, we cannot guarantee that any dish is free from potential allergens, including where indicated above