

## APERITIF

125ml  
*Bel Canto Prosecco, Italy* **7.25**  
*Fiammetta Prosecco Rosé, Italy* **7.25**

**Aperol Spritz 12**  
 Aperol topped with Prosecco and a splash of soda

**French Martini 12**  
 This French Martini is one of the classiest, tastiest vodka cocktails out there

**Pornstar Martini 12**  
 Vodka, vanilla, passionfruit and prosecco

**Archers Twister 10.25**  
 Archers peach liqueur, apple & raspberry J20, orange juice, vanilla syrup, fresh lime juice

**Cosmopolitan 12**  
 Vodka, delicious Cointreau orange liquor, cranberry juice, fresh lime juice

## NIBBLES

**Olives** V 4.5  
**Focaccia** V 4.5  
**Focaccia & olives** V 6

## LEAVES

**Crisp tortilla Caesar salad**  
 gem lettuce, quail egg, crispy pancetta, anchovies, croutons, Caesar dressing, parmesan crisps

**Small 9 Large 14**

**Lemon & oregano mixed Greek salad,**  
 vegan feta cheese  
 VE **Small 9 Large 14**

**Glazed pear & walnut salad,**  
 gorgonzola  
 V **Small 9 Large 14**

Add grilled halloumi V 4,  
 chicken breast or poached salmon 5 to any salad

SCAN ME



Scan for allergy  
 & nutritional information

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

# The Oak Room BRASSERIE

## SMALL PLATES

**Wild mushroom & truffle cappuccino,**  
 crispy leeks  
 VE **9**

**Crispy vegetable gyoza,**  
 sweet chilli sauce  
 V **9**

**Pigs cheeks,**  
 chorizo, haricot beans, chickpea cassoulet, pork skin & apple crumb  
**9**

**Chicken tikka shashlik,**  
 mint yogurt, flat bread, coriander oil, kachumber salad  
**10**

**Smoked cheddar croquettes,**  
 red onion jam, beetroot ketchup  
 V **9**

**Pan fried scallops & king prawns**  
 brandy mustard, parsley cream sauce  
**15**

**Tomato & basil bruschetta**  
 tomato fondue, balsamic, basil pesto  
 VE **9**

**Sticky BBQ chicken wings,**  
 fresh spring onion garnish  
**9**

**Beef taco,**  
 pulled spiced beef, pico de gallo, chimichurri  
**10**

## CLASSICS

**Beef & shallot pie,**  
 creamed potatoes, asparagus, tenderstem, crispy onions  
**19**

**Lemonade battered haddock,**  
 mushy peas, chips, mascarpone tartare, Gayton's bread & butter  
**19**

**Chicken balti,**  
 basmati rice, onion bhaji, mango chutney, naan bread  
**18**

**Duck breast,**  
 dauphinoise potato, plum chutney, asparagus, red wine jus  
**27**

**Pork belly,**  
 caraway & savoy cabbage, apple gel, bacon & leek mash  
**25**

**Salmon fillet,**  
 cucumber spaghetti, asparagus, roasted cherry tomato, chive beurre blanc  
**20**

**Chicken breast,**  
 oyster mushrooms, heritage carrots, Anna potato, red wine jus  
**19**

**Cod fillet,**  
 crisp polenta, caponata dressing, watercress shoots  
**26**

**Lamb rump,**  
 charred baby gem lettuce, lemon ricotta, blackcurrant & red wine jus  
**27**

## GRILLS

Add green peppercorn, chasseur, red wine, bearnaise 4

**8oz sirloin steak,**  
 traditional garnish, fries, onion rings  
**31**

**10oz ribeye steak,**  
 traditional garnish, fries, onion rings  
**33**

**8oz fillet steak,**  
 traditional garnish, fries, onion rings  
**37**

**Gourmet Wagyu beef burger,**  
 toasted brioche bun, bacon jam, gherkin, Monterey Jack cheese, beef tomato, fries  
**19**

## VEGETARIAN

**Panner balti,**  
 basmati rice, onion bhaji, naan bread  
 V **19**

**Sweet potato hash,**  
 onions, spinach, avocado, beetroot ketchup  
 VE **18**

**Chickpea & beetroot burger,**  
 brioche bun, chipotle mayo, avocado, spicy potato wedges  
 V **18**

**Spring risotto,**  
 spring vegetables, parmesan crisp, rocket  
 VE **18**

## SIDES

**Dirty fries,** jalapeños, bacon, cheese, spring onion **9**

**Sweet potato fries** V **6**

**Skin on fries** V **5**

**Seasonal house salad** VE **6**

**Roasted carrot & tenderstem** V **7**

## DESSERTS

**Honey spiced cake,**  
 poached pear, caramel ice cream  
 V **9**

**Chocolate cupola,**  
 white chocolate mousse, red velvet cake, strawberry crèmeux, chocolate sauce  
 V **9**

**Lemon cheesecake,**  
 berry jelly, passionfruit coulis  
 V **9**

**Dark chocolate tart,**  
 VE **9**

**Exotic fruit platter,**  
 mixed berry gel  
 VE **8**

**Pineapple & rum sticky toffee pudding,**  
 rum & raisin ice cream  
 V **9**

## CHEESE

Served with Peter's Yard sour biscuit, grapes, chutney  
 Selection of cheeses **14**  
 one cheese **7.95**

**Fowler's Sage Derby**  
 Features a mellow sage flavour and a sweet, strong taste V P

**Y-Fenni**  
 Made from mature cheddar cheese blended with wholegrain mustard V P

**Wookey Hole**  
 Matured 200 feet underground in the Wookey Hole Caves, where the unique conditions infuse this cheese with earthy, nutty flavours V P

**Smokey Duke Cornish Brie**  
 A mellow and smooth creamy brie gently smoked over oak wood V P

**Sparkenhoe Red Leicester**  
 An initial sweet acidic, yet smooth taste moves into a wholesome nutty flavour, developing into a savoury and milky taste V P

**Sparkenhoe Blue**  
 Creamy with a degree of chewiness. The flavour is meaty and savoury.

## GIFT VOUCHERS

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