

**OREGANO PUCCIA BREAD****[GFA] [VE] | 7.25**

Balsamic vinegar, extra virgin olive oil

**MARINATED OLIVES****[GF] [VE] | 4.75**

Extra virgin olive oil, chilli, garlic, herbs

**ADD A DIP****ROASTED RED PEPPER & GARLIC HUMMUS****[GF] [VE] | 3.50****TZATZIKI [GF] [V] | 3.50****AUBERGINE BABA GANOUSH****[GF] [VE] | 3.50**

## SMALL PLATES

*Our small plates are perfect for sharing, as a nibble or a starter***BLISTERED PADRON PEPPERS****[GF] [VE] | 6.50**

Maldon sea salt

**PROSCIUTTO [GF] | 6.25**

Extra virgin olive oil

**SPANISH CHORIZO IN CIDER [GF] | 6.50****NAPOLI SALAMI [GF] | 6.25**

Extra virgin olive oil

**LEBANESE FRIES [GF] [VE] | 6.75**Brown sugar & harissa glaze,  
garlic mayonnaise, spring onions,  
chilli, spiced seeds**BAKED FETA & SPICED CHICKPEAS****[GF] [V] | 6.50**

Tomato &amp; basil sauce

**CRISPY ARTICHOKEs [GF] [VE] | 6.00**

Maldon sea salt

**ENJOY 3 FOR 18.00****BUTTERMILK CALAMARI****8.75**Smoked paprika & garlic coating,  
lemon & harissa yoghurt**HARISSA GLAZED CHICKEN WINGS****[GFA] | 9.00**

Spring onions, chilli

**CRISPY CAULIFLOWER BITES****[VE] | 9.00**

Red pepper &amp; garlic hummus

**HALLOUMI CHIPS [GFA] [V] | 8.25**

Brown sugar &amp; harissa glaze, chilli

**ENJOY 3 FOR 24.00**

For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared &amp; served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.

# STARTERS

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## CHORIZO SCOTCH EGG | 10.50

Soft-boiled free-range egg, chorizo sausage, rocket & basil pesto, rocket

## GAMBAS PIL PIL [GFA] | 13.50

King prawns, garlic, parsley, smoked paprika, garlic & basil marinated tomatoes, extra virgin olive oil, artisan bread

## ITALIAN MEATBALLS | 8.95

Beef & pork meatballs, tomato & basil sauce, Parmigiano Reggiano, artisan bread

## HAM HOCK TERRINE | 11.50

Piccaililli, extra virgin olive oil, grilled sourdough

## SMOKED SALMON [GFA] | 11.95

Crispy capers, lemon, dill & chive mascarpone, grilled sourdough

## GREEK SALAD [GF] [V] | 9.00

Feta, marinated olives, garlic & basil marinated tomatoes, red onion, cucumber, lettuce, extra virgin olive oil, lemon

## BEETROOT GNOCCHI [VE] | 8.75

Courgette, peas, rocket & basil pesto, pumpkin seeds, rocket

## MOZZARELLA DI BUFALA & TOMATO PUCCIA BREAD

[GFA] | 12.25

Mozzarella di Bufala, garlic & basil marinated tomatoes, fresh basil, garlic oil

## TOMATO PUCCIA BREAD

[GFA] [VE] | 8.50

Garlic & basil marinated tomatoes, fresh basil, garlic oil

# SALADS & PASTA

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## CHICKEN CAESAR SALAD [GFA] | 19.50

Soft-boiled free-range egg, salted anchovies, crispy pancetta, gem lettuce, Parmigiano Reggiano, croutons, house Caesar dressing

## CRISPY CAULIFLOWER NOURISH BOWL [VE] | 18.50

Roasted butternut squash, aubergine baba ganoush, spiced chickpeas, dressed gem lettuce & rocket, roasted red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

## GREEK SALAD [GF] [V] | 16.50

Feta, marinated olives, garlic & basil marinated tomatoes, red onion, cucumber, lettuce, extra virgin olive oil, lemon

## SPAGHETTI PRIMAVERA [GFA] | 15.50

Mozzarella di Bufala, Parmigiano Reggiano, courgette, peas, rocket & basil pesto, rocket

## SPAGHETTI BOLOGNESE [GFA] | 14.75

Slow-cooked in a rich red wine, tomato & basil sauce

## FUSILLI FUNGHI [GFA] [V] | 14.00

Sautéed porcini paste, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

## FUSILLI POLLO E PANNA [GFA] | 15.75

Chicken, sautéed porcini paste, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

# SIDES

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## CHUNKY CHIPS [GF] [VE] | 5.50

## FRENCH FRIES [GF] [VE] | 5.50

## LEBANESE FRIES [GF] [VE] | 6.75

Brown sugar & harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

## BUTTERED SEASONAL VEGETABLES [GF] [V] | 5.50

## ROCKET, GEM LETTUCE & TOMATO SALAD [GF] [VE] | 5.50

Please note that from time to time our suppliers provide us with Italian eggs. We advise these are not consumed lightly cooked if you are in a vulnerable group (e.g. children, pregnant women or the elderly or anyone with reduced immunity). Please speak to a member of our team for more information

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# MAINS

## 10 OZ BLACK ANGUS SIRLOIN

[GF] | 31.50

## 8 OZ BLACK ANGUS RUMP

[GF] | 23.70

+ add garlic prawns to your steak

[GF] | 5.50

Our steaks are seasoned with our flavoured house salt, served with chunky chips, garlic butter mushroom, roasted tomatoes

### ADD A SAUCE

BÉARNAISE [GF] [V] | 3.00

PEPPERCORN JUS [GF] | 3.00

## POLLO PICANTE [GF] | 19.90

Half a boneless chicken, picante marinade, lemon & harissa yoghurt, garlic & basil marinated tomatoes, dressed rocket, French fries

## 12 OZ GAMMON, EGG & CHIPS [GF] | 17.35

Fried free-range eggs, chunky chips

## BACON & CHEDDAR HOUSE BURGER

[GFA] | 17.90

British steak & bone marrow burger, dill pickle, gem lettuce, tomato, burger sauce, brioche bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

## HARISSA CHICKEN BURGER | 17.75

Crispy-coated chicken thighs, brown sugar & harissa glaze, dill pickle, gem lettuce, tomato, lemon & harissa yoghurt, brioche bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

Dishes from our grill, cooked over fire [coals] to naturally intensify flavour

## LEMON & ROSEMARY

### BRAISED LAMB SHOULDER

[GFA] | 27.00

Greek salad, red pepper & garlic hummus, tzatziki, oregano puccia bread

### SYMPPLICITY BURGER

[VE] | 18.00

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, red pepper & garlic hummus, dill pickle, gem lettuce, tomato, beetroot bun, French fries

Swap your fries for side salad

Double up your burger | 6.00

### FISH & CHIPS

Small 13.40 | Regular 18.00

Crushed minted peas, chunky chips, tartare sauce, lemon

## SALMON, SPINACH & FENNEL EN-CROUTE

27.50

Garlic roasted new potatoes, charred broccoli, samphire, lemon, dill & chive mascarpone

## SPICED 'LAMB' STYLE MOUSSAKA

[VE] | 18.50

Symplicity plant-based 'lamb' mince, grilled aubergines, tomato sauce, sliced potatoes, bechamel sauce, vegan mozzarella style cheese, Greek style salad, puccia bread

+ add Tzatziki dip [V] | 1.50

## PORCHETTA | 19.90

Rolled pork belly with fennel, rosemary & sea salt, thyme roasted carrots, broccoli, mashed potato, apple sauce, gravy

For every Porchetta sold, we will donate 25p to our local charity

OUR ROASTS ARE AVAILABLE FROM MIDDAY UNTIL 9PM EVERY SUNDAY  
SEE OUR SUNDAY MENU



## QUALITY & PROVENANCE

Our ethos; to only cook with outstanding, ethically sourced produce. At Oakman Inns we are proud of our high quality ingredients that go into each and every dish that our chefs create. All our meat and fish suppliers are handpicked by us to ensure sustainability, traceability and premium quality in all our dishes.

As part of our commitment to the local community we donate 25p to each Porchetta sold to our chosen local charity.

**Proud to support our community.**

## DESSERTS

### TRIPLE CHOCOLATE BROWNIE

[GF] [V] | 7.50

Vanilla ice cream, chocolate sauce

### BAKED CHOCOLATE CHIP COOKIE DOUGH

[GF] [VE] | 7.50

Salted caramel ice cream, toffee sauce

### STICKY TOFFEE PUDDING [GF] [VE] | 7.80

Salted caramel ice cream, toffee sauce

### BAKED VANILLA CHEESECAKE

[GF] [V] | 7.75

Vanilla ice cream, summer berry coulis

### CHOCOLATE TORTE [GF] [V] | 9.00

Raspberry sorbet, raspberries

### DULCE DE LECHE SUNDAE [GF] [V] | 8.75

Banana, chocolate brownie, vanilla ice cream, whipped cream, dulce de leche sauce, chocolate sauce

### ICE CREAM & SORBET | 7.50

Brandy snap

#### Any 3 scoops of your choice:

- Vanilla [GF] [V]
- Chocolate [GF] [V]
- Strawberry [GF] [V]
- Salted caramel [GF] [VE]
- Raspberry sorbet [GF] [VE]

#### Add a sauce:

- Toffee [GF] [VE]
- Chocolate [GF] [VE]

*Mini-Desserts. Perfect accompaniment with an after-dinner drink or coffee*

### PASTEL DE NATA [V] | 3.50

Warm Portuguese custard tart

### AFFOGATO [GF] [V] | 4.50

Double espresso, vanilla ice cream

SOMETHING FOR YOUR DOG?

JUDE'S ICE CREAM

FOR DOGS | 4.00

*Jude's will donate 5% of total*

*Battersea licensed sales\**



**BATTERSEA**  
HERE FOR EVERY DOG AND CAT

## ICED DRINKS

ICED LATTE | 4.20

PEACH ICED TEA | 4.20

## HOT DRINKS

ESPRESSO | 2.90

MOCHA | 4.00

PEPPERMINT | 3.40

DBL ESPRESSO | 3.40

MACCHIATO | 3.10

SUPERFRUIT | 3.40

CAPPUCCINO | 3.70

AMERICANO | 3.40

GREEN | 3.40

FLAT WHITE | 3.70

ENGLISH BREAKFAST | 3.30

HOT CHOCOLATE | 3.90

CAFFÈ LATTE | 3.70

EARL GREY | 3.40

+ add whipped cream for **0.75**

+ add a shot of syrup for **0.75**

*Our coffees are all available decaffeinated too.*

*Oat & Soya milk is available upon request*

Our coffee is 100% certified by Rainforest Alliance – giving you assurance that your coffee is sourced from sustainable coffee producing communities. The Rainforest Alliance is an international, non-profit organisation; working to protect forests, help improve the livelihoods of farmers and communities, and tackle climate change

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# OAKMAN INNS

## **ALLERGENS ON OUR MENU**

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.