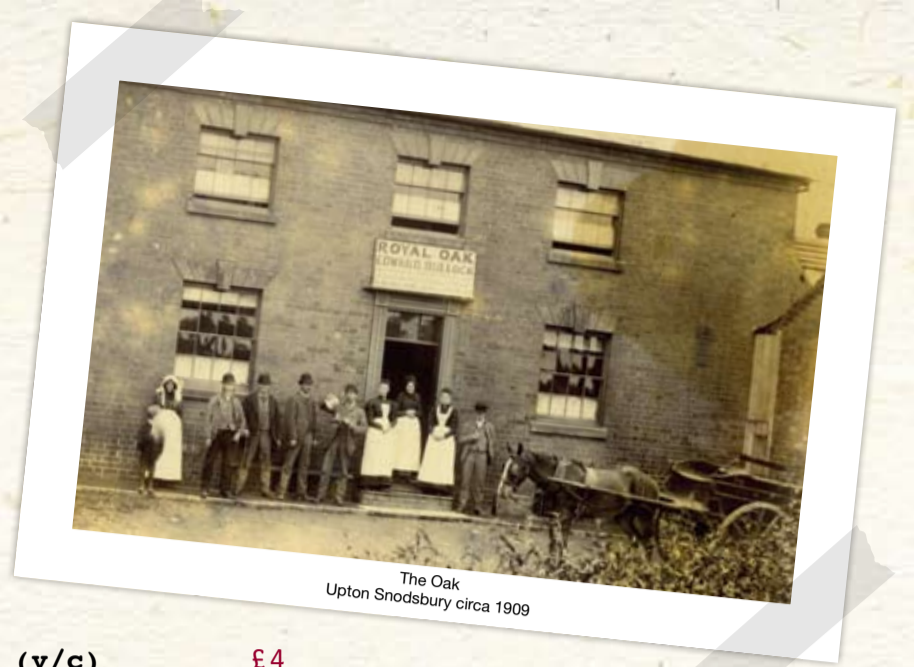


the Oak

Upton Snodsbury



The Oak
Upton Snodsbury circa 1909

Starters

Homemade spicy parsnip soup with parsnip crisps & crusty bread (v/c)	£4
Goats cheese Croque Monsieur with celeriac remoulade (v/c)	£5
Homemade salmon fishcakes with mango salsa	£5.50/£9
Chorizo & black pudding salad with poached egg (c)	£5.50/£9
Mozzarella risotto balls with homemade pepper salsa (v/c)	£5
Corned beef hash cake with fried duck egg & HP sauce (c)	£5.50
Ham hock terrine with homemade chutney & farmhouse bread (c)	£5

Sharers (for two to share) all served with mixed breads

Baked in box rosemary studded camembert, with homemade chutneys & garlic crostinis (v)	£8
Half pint of prawns, smoked mackerel pate, sweet chilli dip & melba toast	£9
Antipasti with prosciutto, pastrami, salami, marinated olives and sea salt butter	£9
Selection of bread, oils and homemade chutneys (v)	£5

Add to any of the above a selection of premium Italian stuffed olives served on ice for £2.50

Mains

Beer battered fish and chips with homemade mushy peas (using sustainable fish)	£8.50
Gourmet homemade burger stuffed with mozzarella with pancetta, chips & relish (c)	£9
The Oak's homemade lasagne with garlic bread & mozzarella topping and leaves	£8.50
10oz Rump steak or 8oz Ribeye steak with chips, onion rings, flat mushroom, whole tomato & homemade horseradish butter (c)	£12/14
Pan fried duck breast with rustic potatoes and spicy red cabbage	£12
Vegetable tagine with spicy seasonal vegetables & mint cous cous (v/c)	£9
Char grilled chicken breast topped with homemade barbeque sauce, bacon & mozzarella served with chips and salad (c)	£9.50
Cumberland sausage with bubble and squeak, homemade apple chutney and onion gravy (c)	£8.50
Herb crusted rack of lamb with crushed potatoes and a red currant and mint jus	£12
Pork tenderloin with shallot and brandy cream sauce on potato rosti (c)	£11
Deep fried mozzarella risotto balls with homemade pepper salsa, rustic potatoes & leaves (v/c)	£9
Monkfish wrapped in smoked bacon with fondant potato (c)	£12

The Oaks famous homemade pie selection

(all £8.50)

- Chicken, gammon & mushroom pie
 - The Oak's local game pie
 - Steak & kidney suet pudding
 - Pie of the week – please ask for today's filling
- All served with homemade gravy

Sides

(All £2.50)

- Rustic chips with chive sour cream
- Homemade onion rings
- Rustic potatoes
- Rocket & balsamic salad
- Carrots, spicy red cabbage and green beans

Daily Specials are on our blackboards

Menu created by our Head Chef, Wayne Jackson

All dishes marked with a (v) are suitable for vegetarians like my sister & all dishes marked with a (c) are or can be made suitable for coeliacs like my mum, please do inform us though of any allergies before ordering.

Our chefs are squirrels so your food may contain traces of nuts

www.theoakuptonsnodsbury.co.uk 01905 381631



Wine List



The Oak
Upton Snodsbury circa 2009

White Wines

Bottle 175ml 250ml

San Rafael Sauvignon Blanc - Central Valley, Chile Crisp passion fruit	£12	£3.20	£4.10
Saam Mountain Chenin Blanc - Paarl, South Africa Refreshing, apricots and lemon	£13.50	£3.70	£4.80
Conti Rossi Pinot Grigio delle Venezie - Veneto, Italy Fresh citrus and pear drops	£14.50	£3.90	£5.20
Madfish Riesling - Western Australia, Australia Bright, spritzy and clean	£18		
Macon Villages Bouchard Aine & Fils - Burgundy, France Elegant, rich fruit	£19.50		

"Why not try a glass of our homemade cloudy lemonade or our homemade spicy ginger beer for £1.50, or if feeling adventurous, add a glug of premium vodka or rum for an extra £2.50!"

Red Wines

San Rafael Merlot - Central Valley, Chile Smooth, silky, chunky red fruit	£12	£3.20	£4.10
Saam Mountain Shiraz - Paarl, South Africa Spicy dark fruit	£14	£3.90	£4.90
Castillo de Clavijo Rioja Tempranillo, Spain Cherries, blackberries, great balance	£15	£4	£5.20
Pinot Noir Bouchard Aine & Fils - Vin de Pays d'Oc, France Juicy, medium and dry	£17.50		
Knapptien Cabernet/Merlot - Clare valley, Australia Leafy cab and plumey merlot	£19.50		

Pink

Domaine D'Astros Rosé - Vin de Pays des Maures, France Salmon pink, fresh and fruity	£15	£3.80	£5.10
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Fizz

Jeio Prosecco Brut - Valdobbiadene, Italy Refreshing pears and apples	£18.50		
Mumm Cordon Rouge Brut NV - Reims, France Exceptionally well balanced	£40		



Frederick Beacher 1917
A famous fornicator & alcoholic
of Upton Snodsbury