

# THE BAR LOUNGE MENU

## SANDWICHES

**Smoked Free Range Chicken  
from our Smokehouse 7.5**  
Sweetcorn Chutney – Shredded Cos Lettuce

**Dorset Coastal Cheddar Cheese 6.5**  
Beef Tomato – Spiced Pickle

**Smoked Salmon from our Smokehouse 8.5**  
Cucumber – Dill – Cream Cheese

*(Served on fresh white or granary bloomer)*

## LIGHT BITES

**Dressed Avocado 7**  
Rocket – Granary Bread – Avocado – Poached Egg

**Soup 6.5**  
Seasonal Soup – Homemade Soda Bread

**Confit Duck Hash 9**  
Fried Crackle Barn Duck Egg – Watercress  
– Mustard Sauce

**Bacon and Egg 8**  
Crispy Streaky Bacon - Free Range Egg  
- Griddled Potato

**Free Range Pork Terrine 8**  
Pickles – Chutney

## SIDE DISHES

**All at 4**

Tenderstem Broccoli  
Seasonal Greens  
French Fries  
Dressed Mixed Leaf  
Buttered Potatoes

## MAINS

**Oakley Court Rump Steak Burger 16.5**  
French Fries – Coleslaw – Dill Gherkin  
*Our burger will only be served **Well-Done** in accordance  
with FSA recommendations*

**Day Boat Sustainable Fish of the Day 19.5**  
Goujons – French Fries – Crushed Peas – Tartar Sauce

**Penne Pasta 14**  
Roasted Tomato Sauce – Rocket – Parmesan

**Jerry Rook Aged Sirloin Steak 19**  
Triple Cooked Chips - Watercress Salad  
– Tarragon Butter

**Braised Cornish Lamb Shoulder “Shepherd’s Pie” 18**  
Pickled Red Cabbage Salad

## DESSERTS

**Bakewell Tart with Jersey thick pouring cream 6**

**Oakley Honeycomb Florentine 6**

**Yorkshire Rhubarb Trifle 6**

**Valrhona Chocolate Brownie 6**  
Salted Caramel – Clotted Cream

**Artisan British Cheeses 9**  
Oatcakes – Chutney  
*(2 supp for our inclusive guests)*

**Selection of Ice Creams 5**

*A discretionary service charge of 10% will be added to the bill.*

*All prices are inclusive of VAT at the current rate.*

*Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives. If you have a food allergy and/or intolerances and want to know the ingredients please notify your server before your order, so that we can arrange with the chef for a suitable alternative.*

# DRINKS MENU

## BLACK TEA

3.95 per pot

### English Breakfast

A world-class blend of delicate Ceylon, gutsy Assam and rounded off with a tasty South Indian leaf for the perfect punch. Enjoy with or without milk.

### Sapphire Earl Grey

Italian Bergamot and blue Malva flowers add an innovative twist to the traditional Earl Grey Ceylon. Enjoy with or without milk.

### Decaffeinated Ceylon

Grown in the mountains of Sri Lanka, Kenilworth is famous for its rich, full bodied and award winning flavour.

## WHITE TEA

3.95 per pot

### White Needle Tea, Pear & Ginger

A delicious silver needle and white tea blend combined with juicy pear and a hint of ginger zing on the finish, for a delicate and delightful infusion.

## GREEN TEA

3.95 per pot

### Organic Jasmine

A floral, aromatic Chinese green tea delicately scented with Jasmine flowers.

### Dragonwell Green

Lung Ching green tea is one of the most renowned green teas in the world. This tender, top grade, full leaf green tea offers a smooth, subtle flavour.

## HERBAL & FRUIT INFUSIONS

3.95 per pot

### Egyptian Mint

A well rounded caffeine-free peppermint tea with no bitter aftertaste, Egyptian Mint is perfect for cleansing the palate and re-energising the body after a meal.

### Citrus Camomile

Novus Citrus features hand sorted whole camomile of the highest quality, blended with the equally soothing and stress relieving properties of lemongrass, of hibiscus and dried fruits that produces a sweet tart fruit infusion.

### Persian Pomegranate

Capturing the unique flavour of Persian Pomegranate delivers a succulent herbal brew. This fruit has exceptionally high levels of polyphenols antioxidants.

### Spicy Rooibos

A caffeine free super grade Rooibos blend with Brazilian Pepper, Cinnamon, Cardamom, cloves and a hint of orange. It is fresh with subtle warming spice notes, a real energiser and afternoon treat.

## COFFEE

*Please ask if you would like your coffee decaffeinated.*

### Espresso

2.75

The definitive small strong Italian coffee.

### Espresso Macchiato

2.75

This is a simple variation of the standard espresso, with an added dollop of tight foamed milk on the top.

### Cappuccino

3.95

The cappuccino is a combination of steamed and foamed milk with the delicate taste characteristics of the espresso cutting through.

### Latte

3.95

The latte is a delicately structured combination of a full bodied espresso, steamed milk and finished with silky foamed milk.

### Americano

3.95

A smooth, powerful coffee which lingers on the palate.

### Filter coffee

3.95

The perfect filter coffee is delicate in nature, light on the palate and should sustain you throughout the day.

## DESSERT WINE

50ml

### 2010, Vin Santo del Chianti - Ruffino

8.4

### 2011, Vergelegen - South Africa

6.9

### 2011, Domaine L'Ancienne Cure - Monbazillac

5

## DIGESTIF COCKTAILS

### Brandy Alexander

10.5

Cognac, Crème de Cacao, crème de cacao blanc, cream, bitters

### Sazerac

15

Absinthe, Cognac, Makers Mark, bitters

### 20th Century Cocktail

12

Gin, Crème de cacao, lillet blanc, fresh lemon juice

### Espresso Martini

10.5

Vodka, kahlua, espresso