



# THE DINING ROOM

## The Oakley Court Sunday Lunch Menu

2 Courses £35.00    3 Courses £39.50

### Starters

Beetroot & Boxer Gin Cured Loch Duart Salmon  
Herb Infused Goats Curd | Dorset Crab | Pickled Cucumber | Keta Caviar

40 Day Dry Aged Oxfordshire Beef Tartare  
Gentleman's Relish | Pickled Shimeji | Treviso Tardivo | Cured Egg | Nasturtium

Spiced Pumpkin Soup (V)  
Toasted Seeds | Pumpkin Seed Oil | Sautéed Wild Mushrooms

Tiger Prawn Cocktail  
Charred Gem Lettuce | Avocado | Cucumber | Bloody Marie Rose | Melba Toast Wafer

Cauliflower & Cheese (V)  
Pan fried Cauliflower | Curry Raisin & Caper Dressing | Berkswell Fondue  
Pickled Walnut

### The Roasts

Served with Roasted Dripping Potatoes, Seasonal Vegetables, Gravy & Yorkshire Pudding

Berkshire Free Range Chicken  
Thyme & Onion Stuffing | Bread Sauce | Gravy

Orchard Farm Pork Sourced From Royal County  
Sage Stuffing | Smoked Apple | Crackling | Gravy

Dry Aged Roast Prime Rib of Oxfordshire Beef  
Horseradish Sauce | Yorkshire Pudding | Gravy

Root Vegetable Wellington (V)  
Mushroom Jus | Mushroom Duxelle | Roast Potatoes

Traditional South Coast Fish Pie  
Smoked Haddock | Prawns | Mussels | Berkswell Cream Sauce | Gratinated Mash



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Desserts

Steamed Sticky Toffee Pudding

Medjool Date Puree | Sticky Toffee Sauce | Madagascan Vanilla Ice Cream

Bread & Butter Pudding

White Chocolate Crème Anglaise | Burnt Butter Ice cream | Caramelized apples

Custard Slice

Steeped Forest Berries | Amarena Cherry Sorbet | Butter Crumble

Trio of British Cheese

Selection of Crackers | Chutney's | Oakley Court Honey | Grapes