

BRUNCH

(SERVED UNTIL 5PM)

EGGS BENEDICT [GFA] | 11.90/7.40

Grilled smoked bacon, poached free-range eggs, toasted English muffin, hollandaise

EGGS ROYALE [GFA] | 12.90/7.90

King's Cure Smoked Salmon, poached free-range eggs, toasted English muffin, hollandaise

EGGS FUNGHI [GFA] [V] | 11.90/7.40

Grilled mushrooms, poached free-range eggs, toasted English muffin, hollandaise, porcini paste, rocket

CHOPPED AVOCADO & EGGS [GFA] [V] | 12.00

Poached free-range eggs, grilled sourdough, avocado, rocket & basil pesto, toasted seeds, extra virgin olive oil, red chilli

CHOPPED AVOCADO, SMOKED SALMON & EGGS [GFA] | 14.50

King's Cure Smoked Salmon, poached free-range eggs, grilled sourdough, avocado, rocket & basil pesto, toasted seeds, extra virgin olive oil, red chilli, lemon

CHOPPED AVOCADO, BACON & EGGS [GFA] | 13.90

Grilled smoked bacon, poached free-range eggs, grilled sourdough, avocado, rocket & basil pesto, toasted seeds, extra virgin olive oil, red chilli

SHAKSHUKA [GFA] [V] | 12.50

Free-range eggs baked in a tomato, sweet pepper & smoked paprika sauce, Greek yoghurt, spiced seeds & grilled sourdough

+ add chorizo | **3.20**

+ add halloumi [GF] [V] | **6.30**

Or both!

SMASHED SWEET POTATO [GF] [VE] | 8.90

Avocado, rocket & basil pesto, rocket, chilli, spiced seeds

+ add grilled smoked bacon | **2.60**

BUTTERMILK PANCAKES

Greek yoghurt, granola, honey [V] | **8.00**

Streaky bacon, maple syrup | **9.75**

PANINO SANDWICHES (AVAILABLE FROM MIDDAY)

All served with garlic & basil marinated Marzanino tomatoes & dressed rocket

PROSCIUTTO COTTO HAM & CHEDDAR CHEESE [GFA] | 10.50

Grain mustard mayonnaise, tomato, gem lettuce

AVOCADO & HUMMUS [GFA] [VE] | 10.00

Rocket, red pepper & garlic hummus, rocket & basil pesto

BATTERED FISH FINGER | 11.60

Tartar sauce, rocket, lemon

SPANISH CHORIZO [GFA] | 10.90

Garlic & basil marinated Marzanino tomatoes, garlic mayonnaise, rocket

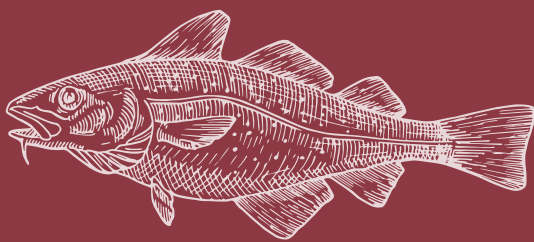
+ add chunky chips or French fries for **3.50**



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 & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.



OUR SUSTAINABLE PROMISE

We are committed to sustainably sourced fresh fish, that is completely traceable from our waters. Our suppliers work alongside the Marine Conservation Society and have Marine Stewardship Council approval. They work closely to ensure that the products delivered to our kitchens are of the highest quality and responsibly sourced, working to protect the natural environment.

NIBBLES & SHARERS

- MARINATED STONE-IN OLIVES**
[GF] [VE] | 4.75

Extra virgin olive oil, chilli, garlic, herbs
- ARTISAN BREAD, OIL & BALSAMIC**
[GFA] [VE] | 6.75

Extra virgin olive oil, aged balsamic vinegar
- GARLIC FLATBREAD**
[VE] | 8.00

Garlic oil, rosemary, Maldon Sea salt

+ add Fior di Latte Mozzarella [V] | 3.50

+ add vegan mozzarella style cheese [VE] | 3.50

- HALLOUMI CHIPS** [GF] [V] | 7.75

Spicy harissa glaze, chilli
- HARISSA GLAZED CHICKEN WINGS** | 9.00
- LEBANESE FRIES** [GF] [VE] | 6.50

Harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds
- SPANISH CHORIZO & PADRON PEPPERS** [GF] | 7.90

TO SHARE FOR TWO

- ANTIPASTO MISTO** [GFA] | 22.50

Prosciutto, Napoli salami, marinated stone-in olives, Mozzarella di Bufala, garlic & basil marinated Marzanino tomato bruschetta, grilled peppers, rocket, flatbread, extra virgin olive oil, aged balsamic vinegar
- MEZZE PLATE**
[GFA] [VE] | 18.50

Fried artichokes, red pepper & garlic hummus, garlic & basil marinated Marzanino tomato bruschetta, grilled peppers, rocket, padron peppers, marinated stone-in olives, flatbread
- THYME-BAKED SCAMORZA & PROSCIUTTO** [GFA] | 12.00

Cheese fondue, marinated stone-in olives, toasted seeds, artisan bread

STARTERS

- CHORIZO SCOTCH EGG** | 10.30

Soft-boiled free-range egg, chorizo sausage, rocket & basil pesto, rocket
- MOZZARELLA DI BUFALA D.O.P BRUSCHETTA** [GFA] | 12.00

Garlic & basil marinated Marzanino tomatoes, grilled sourdough, garlic oil
- GAMBAS PIL PIL** [GFA] | 13.50

King prawns, garlic, parsley, smoked paprika, garlic & basil marinated Marzanino tomatoes, olive oil, artisan bread
- BUTTERMILK FRIED CALAMARI** | 9.75

Smoked paprika & garlic coating, rocket, chilli, harissa mayonnaise
- HARISSA GLAZED CAULIFLOWER** [GF] [VE] | 7.70

Red pepper & garlic hummus, crispy onions
- TOMATO & MOZZARELLA DI BUFALA D.O.P CAPRESE** [GF] | 10.00

Garlic & basil marinated Marzanino tomatoes, rocket & basil pesto, torn basil, olive oil
- PORK & HARISSA MEATBALL SKEWERS** | 8.95

Arrabbiata sauce, artisan bread
- MOULES MARINIÈRE** [GFA] | 10.00

Freshly delivered Blue Shetland mussels, served with double cream, garlic, white wine & parsley sauce, grilled sourdough, lemon
- TOMATO BRUSCHETTA** [GFA] [VE] | 8.50

Garlic & basil marinated Marzanino tomatoes, grilled sourdough, garlic oil

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.

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PASTA

Crafted with superior Rummo bronze cut pasta to absorb and elevate all the flavour from our sauces

PUTTANESCA COZZE SPAGHETTI [GFA] | 15.50

Mussels, tomato sauce, chilli, capers, olives, anchovies

SPAGHETTI BOLOGNESE [GFA] | 14.50

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

FUNGHI FUSILLI [GFA] [V] | 14.00

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

POLLO E PANNA FUSILLI [GFA] | 15.50

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

WOOD-FIRED PIZZA

MARGHERITA [V] | 12.70

Tomato sauce, Fior di Latte Mozzarella, fresh basil

MARINARA D.O.C. [VE] | 10.20

Tomato sauce, garlic & basil marinated Marzanino tomatoes, oregano, garlic oil

VEGAN MARGHERITA [VE] | 12.70

Tomato sauce, vegan mozzarella style cheese, fresh basil

BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto, scarmorza, Fior di Latte Mozzarella, mushrooms

CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sundried tomatoes, Fior di Latte Mozzarella, Parmigiano Reggiano

ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sundried tomatoes

Make it vegan with our vegan mozzarella style cheese [VE]

Swap to Calzone for 15.50

POLLO DIAVOLO | 16.50

Tomato sauce, Fior di Latte Mozzarella, nduja sausage, sundried tomatoes, roasted chicken, Parmigiano Reggiano, chilli

NAPOLETANA | 15.00

Tomato sauce, anchovies, olives, capers, Fior di Latte Mozzarella

NAPOLI FORTE | 16.50

Tomato sauce, nduja sausage, Napoli salami, Fior di Latte Mozzarella, chilli

Swap to Calzone for 18.00

BOLOGNESE | 15.50

Slow-cooked beef bolognese, Fior di Latte Mozzarella, basil, Parmigiano Reggiano

CALZONE PARMA | 17.00

Tomato sauce, prosciutto, Fior di Latte Mozzarella, rocket, Parmigiano Reggiano

CALZONE PICANTE | 17.00

Tomato sauce, chorizo, Fior di Latte Mozzarella, grilled peppers

EXTRA TOPPINGS

Nduja sausage, pancetta, Prosciutto Cotto ham, Napoli salami, chicken, Spanish chorizo | 3.00 each

Parmigiano Reggiano, mushrooms, grilled peppers, rocket | 2.00 each

SALADS

WARM RAS EL HANOUT SPICED CAULIFLOWER & PANCETTA [GF] | 13.50

Roasted cauliflower, garlic & basil marinated Marzanino tomatoes, spring onions, padron peppers, crispy pancetta, rocket, house dressing

AVOCADO, ROCKET & NEW POTATO [GF] [VE] | 12.50

Garlic & basil marinated Marzanino tomatoes, new potatoes, green beans, baby spinach, avocado, rocket & basil pesto

CAESAR [GFA] | 13.00

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

NOURISH BOWL [VE] | 13.90

Butternut squash, Tabbouleh couscous, dressed gem & rocket, red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

SALAD ADD ONS

+ add grilled chicken [GF] | 6.50

+ add grilled salmon [GF] | 9.00

+ add fried halloumi [GF] [V] | 6.00

+ add harissa glazed cauliflower [GF] [VE] | 6.00

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COAL FIRE GRILL

Deeply rooted in Mediterranean gastronomy, cooking over fire [coals] naturally intensifies flavour

10 oz 28 DAY DRY AGED SIRLOIN [GF] | 31.50

8 oz 28 DAY AGED 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 flat mushroom, roasted Marzanino tomatoes

ADD A SAUCE

BÉARNAISE [GF] [V] | 3.00

PEPPERCORN JUS [GF] | 3.00

12 oz GAMMON, EGG & CHIPS [GF] | 16.80

Fried free-range eggs, chunky chips

FISH OF THE DAY

See our specials menu or ask our team for today's fish special

POLLO PICANTE [GF] | 19.60

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

BURGERS

All served with French fries

BACON & CHEDDAR HOUSE [GFA] | 17.60

British steak & bone marrow burger cooked over fire coals for authentic flavour, dill pickle, gem lettuce, tomato, burger relish, brioche bun

BUTTERMILK CHICKEN MILANESE | 17.60

Lemon & oregano chicken breast, rocket, tomato, Caesar dressing, rocket & basil pesto, brioche bun

SYMPPLICITY BURGER [VE] | 17.50

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

Swap your fries for side salad

Double up your burger | 6.00

+ add Spanish chorizo to your burger | 3.00

HOME COMFORTS

FISH & CHIPS

Small | 13.10 | Large | 17.60

Crushed minted peas, chunky chips, tartar sauce, lemon

CUMBERLAND SAUSAGE & MASH | 14.75

British pork sausages, green beans, peas, mashed potato, caramelised onion gravy

BUTTERNUT SQUASH, MUSHROOM & SPINACH PIE [VE] | 18.50

Ras el Hanout roasted cauliflower, tenderstem broccoli, gravy, olive oil crushed new potatoes

PORCHETTA | 19.90

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

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

SLOW-COOKED LEBANESE LAMB [GFA] | 25.20

Pulled shoulder of lamb, lemon & parsley rice, grilled peppers, marinated stone-in olives, Greek yoghurt, spiced seeds, artisan bread

MOULES MARINIÈRE [GFA] | 18.90

Freshly delivered Blue Shetland mussels, served with double cream, garlic, white wine & parsley sauce, French fries, grilled sourdough, lemon

SIDES

CHUNKY CHIPS [GF] [VE] | 5.50

FRENCH FRIES [GF] [VE] | 5.50

LEBANESE FRIES [GF] [VE] | 6.50

Harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

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

GARLIC & CHILLI TENDERSTEM BROCCOLI [GF] [V] | 5.50

GARLIC BUTTER NEW POTATOES [GF] [V] | 5.50



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.

SUNDAY ROASTS

AVAILABLE SUNDAY FROM 12PM

SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 22.00

PORCHETTA | 21.00

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

THYME-ROASTED HALF CHICKEN [GFA] | 20.50

Our roasts are served with duck fat roasted potatoes, thyme-roasted carrots, green beans, Yorkshire pudding, gravy

DESSERTS

CHOCOLATE BROWNIE [GF] [V] | 7.50

Vanilla ice cream, chocolate sauce

BAKED CHOCOLATE CHIP COOKIE DOUGH [GF] [VE] | 7.50

Salted caramel ice cream, spiced toffee sauce

SPICED SOURDOUGH STICKY TOFFEE PUDDING [VE] | 7.50

Salted caramel ice cream, spiced toffee sauce

BAKED CHOCOLATE & MASCARPONE CHEESECAKE [GF] | 7.75

Salted caramel popcorn, mascarpone cream

APPLE & CINNAMON PIE [V] | 7.75

Choice of salted caramel ice cream [VE], vanilla custard [V] or vanilla ice cream [V]

ICE CREAM & SORBET | 7.00

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:

- Spiced toffee [GF] [VE]
- Chocolate [GF] [VE]

SOMETHING FOR YOUR DOG?

**JUDE'S ICE CREAM FOR DOGS
3.20**

*Jude's will donate 5% of total
Battersea licensed sales**



BATTERSEA
HERE FOR EVERY DOG AND CAT

**BUTTERNUT SQUASH, SPINACH & MUSHROOM
PIE [VE] | 19.00**

Garlic roasted potatoes, thyme-roasted carrots, green beans & gravy

SUNDAY SIDES

BARBERS PDO CAULIFLOWER CHEESE [V] | 5.50

DUCK FAT ROASTED POTATOES [GF] | 5.00

PIGS IN BLANKETS | 5.50

MINI DESSERTS

PASTEL DE NATA [V] | 3.50

Warm Portuguese custard tart

BOMBOLONE | 4.50

Mini Italian doughnuts, chocolate sauce

AFFOGATO [GF] [V] | 4.50

Double espresso, vanilla ice cream

HOT DRINKS

ESPRESSO | 2.90

DBL | 3.40

CAPPUCCINO | 3.70

FLAT WHITE | 3.70

CAFFÈ LATTE | 3.70

MOCHA | 4.00

MACCHIATO | 3.10

AMERICANO | 3.40

ENGLISH

BREAKFAST | 3.30

EARL GREY | 3.40

PEPPERMINT | 3.40

SUPERFRUIT | 3.40

GREEN | 3.40

HOT CHOCOLATE | 3.90

WHY NOT INDULGE YOURSELF...

BAKEWELL LATTE | 5.20

Double espresso, amaretto, cherry syrup

BAILEYS LATTE | 5.20

BAILEYS HOT CHOCOLATE | 5.45

BLACK FOREST HOT CHOCOLATE | 5.45

Hot chocolate, Chambord, cherry syrup

All drinks can be made non-alcoholic

+ add whipped cream for 0.75

+ add a shot of syrup for 0.75

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

Our coffees are all available decaffeinated too.

Oat & Soya milk is available upon request

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 **OAKMAN INNS**