

The White Oak

Twinned with The Greene Oak & The Three Oaks

Sample Lunch Menu

November 2011

STARTERS

- Mushroom Soup, Jerusalem Artichoke Cream £5.50
Chicken Liver Parfait, Chutney & Brioche £7.25
Roast Onion Tart, Goats Cheese, Rocket (v,) £7.90
Lettuce & Herb Salad, Wood Roasted Peppers, Shaved Parmesan £5.90
Salmon Fishcake, Spinach & Hollandaise £7.90

MAINS

- Blade of Scottish Beef, Parsnip Puree, Savoy Cabbage & Red Wine sauce (gf) £16.90
Fillet of Lamb, Shepherd's Pie, Crisp Sweetbread £16.50
Baked Aubergine, Feta, Spiced Quinoa & Fennel (v) £14.90
Pan Fried Seabass Fillet, Peas, Brown Shrimp & New Potatoes £16.50
Prime Scottish Rib Eye Steak, Roast Tomato, Chips, Peppercorn Sauce (gf) £22.50

SIDES all £3.50

- Wilted Spinach -/- Dressed Leaves
Creamed Potato -/- Chips

'AUBERGE MENU' - £15 FOR 2 / £19 FOR 3

- Winter Minestrone, Bread, Olive Oil
Baby Leaf Salad, Smoked Bacon, Poached Egg, Crouton

Venison Burger

Steamed Scotch Beef Pudding, Split Peas

Lemon Cheesecake, Fruit Compote
Ice Cream, Profiteroles, Hot Chocolate Sauce

Daily Specials on Black Boards

DESSERTS

- Vanilla Crème Brulee £5.90
Custard Tart, Brandy & Tea Smoked Prunes £5.90
Hot Doughnuts with Dipping Sauces £6.50
Chocolate Terrine, Honeycomb Ice Cream, White Chocolate Sauce £6.50
Lincolnshire Poacher, Helford White, Exmoor Blue, Biscuits, Chutney £9
Coffees & Herbal teas from £2.50

Auberge Menu

Available Mon – Sat Lunch

Events - Please ask

Sunday Lunch
12 Midday – 3.30pm

Comment Cards – Please fill
one in and be entered in our
Prize draw. *Thank you.*

(gf) – Gluten Free / (v) – Vegetarian / (sml) – Starter Size / (lrg) – Main Size / Please ask regarding other dietary requirements

www.thewhiteoak.co.uk (t) 01628 523043 info@thewhiteoak.co.uk

A discretionary 12.5% service charge is added to parties of 7 or more