

# Oakley Court Terrace Brasserie

## Sunday Lunch Menu

2 Courses 35

3 Courses 39.50

### The Appetizers

Smoked Salmon, Herb Infused Goats Curd, Pickled Cucumber & Dorset crab

Burrata, Olive Tapenade, Mixed Pickles, Toasted Pine Nuts & Mizuna

Oxfordshire Beef Tartare, Smoked Egg Yolk, Pickled Shimeji & Sour Dough

Goats Cheese Soufflé, Heritage Beetroots, Pickled & Candied Walnut

Heritage Beetroots, Garden Leaves, House Dressing, Spiced Plum & Mixed Puffed Seeds PB

### The Roasts

Corn Fed Chicken, Thyme Stuffing, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

Farm Pork, Sage Stuffing, Apple Puree, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

35 Day Aged Sirloin, Horseradish Sauce, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

Braised Welsh Lamb, Mint Sauce, Dripping Potatoes, Seasonal Veg, Gravy & Yorkshire Pudding

Carrot & Wild Mushroom Wellington, Seasonal Veg, Herb Roasted Potatoes, & Veg Gravy PB

South Coast Fish Pie, Smoked Haddock, Prawns, Creamy Cheese Sauce & Gratinated Mash

### The Desserts

Steamed Sticky Toffee Pudding, Medjool Date Puree, Sticky Toffee Sauce & vanilla Ice Cream

Madagascan Vanilla Custard Slice, Steeped Forest Berries, Butter Crumble & Lemon Balm

Pineapple Carpaccio, Raspberry Coulis, Coconut Sorbet & Passionfruit Crumble

Baked Apple & Marzipan Crème Brullee, Shortbread Crumble, Rum & Raisin Ice Cream

Selection of British Served Cheeses with a Selection of Crackers, Estate Honey & Chutneys

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 you order, so that we can arrange a suitable alternative.

## SPARKLING WINE

Santome` Prosecco Brut DOCG	8.5	38
Santome` Sparkling Rose	8.5	38

## CHAMPAGNE

Taittinger Brut, N.V	12.5	65
Taittinger Brut Rose		80

## WHITE WINE

Santome` Pinot Grigio, Veneto, Italy	7.5	10	28
Gavi di Gavi, La Battistina, Italy	8.5	11	36
Chiltern Valley Winery, Henley	8	11	40
Amayna Sauvignon Blanc, Leyda Valley	9	11.5	40

## RED WINE

Susumaniello, Salento, Italy	7.5	10	28
Phebus Malbec, Argentina	8.5	10.5	40
Cotes Du Rhone Villages, France	9	11.5	38

## ROSE WINE

Santome` Rose, Veneto. Italy	7.5	10	28
Organic Chateau Gairoid, France	8.5	11	36

## DRAUGHT BEER

Oakley Court Pilsner 4.8%	6
Guardsman 4.2%	6

## ALCOHOL FREE BEER

Free Star 0.0%	4
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## BOTTLED BEER

Corona 4.5%	5
Birra Moretti 5.1%	5
Windsor Knot 4.5%	5
Curious Cider 5.2%	5
Erdinger 0.5%	4.5

## SOFT DRINKS

Eager Fruit Juices	2.5
Schwepes Range	3
Coke / Diet Coke	2.5
Appletiser	3
Organic Sicilian Blood Orange	4
Organic Sicilian Lemon Yuzu	4
Organic Real Cherry Cola	4

## RUM

Plantation 3* 41.2%	5
Plantation Dark 40%	5
Rumbullion Craft 42.6%	6

## GIN

Chapel Down 41.2%	5
Hendricks 41.4%	5.5
Boë Passion or Violet 41.5%	5.5
Chapel Pinot Noir Pink 41.2%	6.5
Tanqueray 10 47.3%	6.5
Chase Pink Grapefruit 40%	7
Monkey 47 47%	8

## VODKA

Chapel Down 40%	5
Grey Goose 40%	6

## WHISKEY

Maker's Mark 45%	6
Jack Daniels Single Barrel 45%	8

## HOUSE COCKTAILS

<b>Oakley Spritz</b>	
Limoncello, Prosecco, Elderflower, Soda	12
<b>Oakley Passion</b>	
Vanilla Vodka, Passion Fruit, Pineapple	12
<b>Tequila Paloma</b>	
Tequila, Sugar, Grapefruit, Lime, Soda	12

## SPARKLING COCKTAILS

<b>Bellini</b>	
Taittinger Brut, Peach	15
<b>Rossini</b>	
Taittinger Brut, Strawberry	15
<b>Classic Champagne</b>	
Taittinger Brut, Remy Martin Bitters	15

## CLASSIC COCKTAILS

<b>French Martini</b>	
Chapel Down Vodka, Chambord, Pineapple	12
<b>Mojito</b>	
Rum, Sugar Syrup, Lime, Mint, or Strawberry	12
<b>Negroni</b>	
Blood Orange Gin, Campari, Antica Formula	12

## APERITIF

<b>Aperol Spritz</b>	
Aperol, Prosecco, Soda Water	9.5
<b>Pimm's</b>	
Lemonade, Fresh Fruit	8

## MOCKTAILS

<b>Azalea</b>	
Strawberry, Peach, Cranberry, Apple, Lime Juice	7
<b>Apple Tree</b>	
Apple, Cranberry, Lemonade	7
<b>Oakley Sunrise</b>	
Ginger Ale, Pineapple Juice, Grenadine	7

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### Staying Safe at Oakley Court

Our team have been trained on our new Covid-19 procedures; we will endeavour to keep our distance whilst still delivering the service you expect. We are operating on a 2-metre distancing policy, washing our hands every 20 minutes and cleaning our surfaces and touch points regularly. Your server will take and deliver food and drinks to the table, so please bear with them as this is a new experience for all. We hope you enjoy your experience.