

OAKLEY COURT TERRACE

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.

SMALL PLATES

Garlic & Herb Flat Bread, Salted Butter & Tzatziki	6
Dorset Crab Waldorf, Brown Crab Mayo, Fennel, Celery, Grapes & Walnuts	16
Burrata, Olive Tapenade, Marinated Garden Tomatoes, Seed Granola & Basil	12
Oxfordshire Beef Tartare, Smoked Egg Yolk, Pickled Onion & Sour Dough	14

WALLED GARDEN SALADS

Oakley Court Caesar, Anchovy, Croutons, Parmesan Cheese & Arlington Egg ,Add Chicken +5	12
Chunky Garden Salad of the Day with House Dressing & Toasted Seeds PB	12
Heritage Beetroot, Garden Leaves, Goats Cheese, Lemon Dressing, Pickled & Candied Walnut	12

RUSTIC PIZZAS

Made with 48hour slow raised dough

Summer Truffle, Ricotta, Broad Beans & Pea Shoots	15
Frutti Di Mare, Capers, Rocket , Lemon Crème Fraiche	15
Charred Artichoke, Basil Pesto, Mozzarella & Marinated Cherry Toms	15
Pulled Harissa Marinated Chicken, Mozzarella, Sweetcorn ,Sundried Tomato, Chillies	15

THE CHARGRILL

Herb Marinated Chicken Paillarde, Lemon, Shaved Parmesan & Dressed Rocket	21
35 Day Himalayan Salt Aged 8oz Rib Eye Steak, Grilled Tomato & Walled garden Garnish	27
Gilt Head Bream, Tomato & Herb Salsa, Dressed Rocket & Lemon	26
Oakley Burger, Oglesfield Cheese, Tomato, Pickled Cucumber, Burger Relish, Brioche & Fries	20
Vegan Beyond Meat Burger, Sheese, Tomato, Pickled Cucumber, Burger Relish Bap & Fries PB	18
Curried Cauliflower Steak, Curried Raisin Dressing, Walnut, Béchamel & Spiced Crumb PB	18

SIDES 5

House Fries / Chunky Chips
Garden Courgette, Garlic & Lemon Dressing
Mini Summer Salad with House Dressing
Charred Hispi Cabbage with Tzatziki

SAUCES 3

Peppercorn Sauce
Garlic Butter
Chimmichurri

If you suffer from food allergies or intolerances please inform your host when you place your order

All prices are inclusive of Vat at the current rate.

A 10% Discretionary service charge will be added to your bill.

***PB** Plant Based

IG @OakleyKitchen

IG@BiteNoEvil

DRINKS MENU

SPARKLING WINE

Santome` Prosecco Brut D.O.C.G	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 on Thames	8	11	40
Amayna Sauvignon Blanc, Leyda Valley	9	11.5	40

RED WINE

Susumaniello, Salento, Italy	7.5	10	28
Phebus Malbec Mendoza, 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

BEERS

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		
Schweppes Range	3		
Coke / Diet Coke	2.5		
Appletiser	3		
Organic Sicilian Blood Orange	4		
Organic Sicilian Lemon Yuzu	4		
Organic Real Cherry Cola	4		

SPIRITS

RUM

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

SPECIALITY GINS

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

COCKTAIL LIST

HOUSE COCKTAILS

Oakley Spritz - Limoncello, Prosecco, Elderflower, Soda	12
Devils Martini - Chapel Vodka, Raspberries, Lychee, Lemon	12
Oakley Passion - Vanilla Vodka, Passion Fruit, Pineapple	12
Tequila Paloma - Tequila, Sugar Syrup, Grapefruit, Lime, Soda	12

SPARKLING COCKTAILS

Bellini - Taittinger Brut, Peach	15
Rossini - Taittinger Brut, Strawberry	15
Classic Champagne - Taittinger Brut, Remy Martin Bitters	15

CLASSIC COCKTAILS

French Martini - Chapel Down Vodka, Chambord, Pineapple	12
Dark Storm - Rum, Sugar Syrup, Ginger Beer, Lime Juice	12
Mojito - Rum, Sugar Syrup, Lime, Mint, or Strawberry	12
Negroni - Blood Orange Gin, Campari, Antica Formula	12

APERITIF

Aperol Spritz - Aperol, Prosecco, Soda Water	9.5
Pimm's - Lemonade, Fresh Fruit	8

MOCKTAILS

Azalea - Strawberry, Peach, Cranberry, Apple, Lime Juice	7
Apple Tree - Apple, Cranberry, Lemonade	7
Oakley Sunrise - Ginger Ale, Pineapple Juice, Grenadine	7
Virgin Mojito - Lime Juice, Mint, Sugar Syrup, Soda Water	7

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COB