



The Oak Tree Inn

## SUNDAY LUNCH MENU

### STARTERS

#### Seasonal Soup of the Day

Warm sourdough bread & salted butter 6.95 [GFA | PBA] (2,7)

#### Steamed Duck Gyoza

Crunchy rice wine pickled vegetables with fresh coriander & soy sauce dip 7.95 (2,12,13,14)

#### Smoked Haddock Scotch Egg

Soft boiled hen's egg wrapped in poached smoked haddock & potato, served with minted pea purée 8.95 [GF] (4,5,7)

#### Tomato & Mozzarella Bruschetta

A mixture of fresh & sundried tomato & creamy mozzarella on a garlic sourdough, dressed with nut-free basil pesto & balsamic 7.95 [GFA|V] (2,7,14)

### ROASTS

#### 21 Day Aged Roast Beef

£18.95 (2,4,7,9)

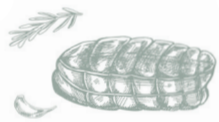
#### Free Range Chicken Supreme

£17.95 (2,4,7,9)

#### Luxury Nut Roast

£16.95 [PBA] (10,13)

*All our roasts are served with Yorkshire pudding, roasted potatoes, carrots, parsnips, seasonal greens & proper gravy*



### SIDES

Cauliflower Cheese (7) £4.95 | Buttered Seasonal Vegetables (7) £4 | Pigs in Blankets £6

Extra Yorkshire Pudding £1.50 | Triple Cooked Chips £4 | Skinny Fries (7) £4 | Creamed Potatoes £4

### MAINS

#### Homemade Steak & Theakston Ale Pie

Seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy £21.95 (2,4,7,14)

#### Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or garden peas, tartare sauce £18.95 [GF] (4,5,9,14)

#### Provenance Beef or Buttermilk Chicken Burger

Toasted brioche bun with tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips £17.95 [GFA] (2,4,7,13,14)

**+ Streaky Bacon £1.50 + Onion Rings £1.50 (14)**



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

\*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.