SET LUNCH MENU

Two-courses £19.95 | Three-courses £24.95

The OakTree Inn

STARTERS

Seasonal Soup of the Day
Warm sourdough bread & salted butter [GFA | PBA] (2,7)

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

Bloody Mary Prawns
Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocados, on toasted focaccia [GFA] (2,3,4,9,14)

MAINS

Gammon Steak
Thick-cut smoked gammon steak served with triple-cooked chips, fried hen's eggs, and a fresh rocket salad [GF] (4)

Pan Fried Seabass
Creamed potatoes, wilted spinach & mussel cream sauce [GF] (5,7,8,14)

Beer Battered Hartlepool Haddock & Triple Cooked Chips
Mushy or garden peas, tartare sauce [GF] (4,5,9,14)

Roasted Butternut Gnocchi
Wilted spinach, toasted pumpkin seeds & crumbled Shepherds Purse Harrogate Blue Cheese [PBA] (2,7,9,13)

Venison Ragù Rigatoni
Rigatoni pasta in a rich, slow-braised venison ragù with red wine, aromatic herbs and tomato (2,7,14)

DESSERTS

Sticky Toffee Pudding
Warm rich sticky toffee pudding with indulgent sea salted caramel sauce and creamy vanilla ice cream [GF] (4,7)

Mini Dessert & Coffee
Choice of chocolate-dipped salted caramel profiteroles [V] (2,4,7), sticky toffee pudding [GF|V] (4,7) or warm chocolate brownie [GF|V] (4,7,13) served alongside freshly brewed coffee or tea

Seasonal Crumble
Warm seasonal fruit topped with a buttery crumble topping, served with vanilla custard or ice cream [GF] (4,7,13)

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available
1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*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.
A discretionary 10% service charge will be added to all tables.