



# THE OAK ROOM



AA Rosette Award for Culinary Excellence

A warm welcome to the award winning two AA Rosette Oak Room restaurant at Moor Hall. We invite you to relax in the fine surroundings and original dining room of Sir Edward Ansell of Ansell Brewery fame, who owned the property in the 1900s.

Our summer menu is packed with delicious flavours and has been lovingly crafted by our team of talented chefs who take great pride in the dishes they create. Jade developed the beetroot and olive salad; Aaliyah suggested the vegetable terrine, the sea bass tartare, the char-grilled tuna steak and the Moor Hall panna cotta; Sophia created the smoked haddock pâté and the cold rhubarb and custard dessert; and Chris' signature dishes are the devilled mackerel starter and the monkfish tail main.

So we invite you to sit back and enjoy this wonderful dining experience, made all the more special by my team of friendly, attentive service staff for which Moor Hall is famous.

*Javier Diaz*  
Restaurant Manager

## Starters

<b>CARROT SOUP</b> Spiced oil <b>GF VE</b>	<b>£6.00</b>	<b>SEA BASS TARTARE</b> Tomato caviar, borage, stale rye	<b>£7.50</b>
<b>BETROOT AND OLIVE SALAD</b> Goat's cheese bon bons <b>V</b>	<b>£6.00</b>	<b>PIGEON BREAST</b> Hummus, blackberries <b>GF</b>	<b>£7.00</b>
<b>SMOKED HADDOCK PÂTÉ</b> Pickled cucumber, crispy poached eggs	<b>£6.50</b>	<b>DUCK &amp; PEACH BALLOTINE</b> Watercress <b>GF</b>	<b>£7.00</b>
<b>VEGETABLE TERRINE</b> Micro salad <b>GF VE</b>	<b>£6.00</b>	<b>LAMB BELLY</b> Salted baked carrots, capers <b>GF</b>	<b>£7.00</b>
<b>DEVILLED MACKEREL</b> Sweet & sour salad, wasabi crème fraîche <b>GF</b>	<b>£6.00</b>		

## Mains

<b>PAN ROASTED DUCK BREAST</b> Celeriac fondant, Swiss chard, cherries <b>GF</b>	<b>£18.50</b>	<b>BRAISED BEEF SHORT RIB</b> Mushroom pomme purée, girolles, kale <b>GF</b>	<b>£18.50</b>
<b>RUMP OF LAMB</b> Jersey Royal hasselback potatoes, baby carrots, courgettes, wild garlic <b>GF</b>	<b>£20.00</b>	<b>CORN FED CHICKEN BREAST SUPREME</b> Boudin blanc, Savoy cabbage, baby carrots	<b>£17.00</b>
<b>CHAR-GRILLED TUNA STEAK</b> Oriental salad, sticky rice <b>GF</b>	<b>£18.00</b>	<b>CHAR-GRILLED AUBERGINE</b> Wild mushrooms, charred peppers, lentils, pesto <b>GF VE</b>	<b>£15.00</b>
<b>MONKFISH TAIL</b> Butternut squash terrine, spinach velouté, broad beans, pancetta	<b>£20.00</b>	<b>TOMATO TARTLET</b> Sweet potato, spinach, tender stem broccoli <b>VE</b>	<b>£15.00</b>
<b>PAN ROASTED COD FILLET</b> Crushed peas, sautéed potatoes, gherkin purée, scraps	<b>£18.00</b>	<b>ROASTED GLOBE ARTICHOKE</b> White bean purée, broad beans, truffle <b>GF VE</b>	<b>£15.00</b>

**V** Suitable for vegetarians **GF** Gluten free **VE** Vegan

For more information regarding allergens please ask a member of the team.

## Grills

Our Staffordshire Beef from Yieldfields Farm has been dry aged for a minimum of 28 days using traditional methods by the experienced butchers at Midland Foods.

CÔTE DE BOEUF FOR 2 GF	£50.00	8OZ FILLET STEAK GF	£27.00
CÔTE DE BOEUF SINGLE GF	£30.00	8OZ SIRLOIN STEAK GF	£25.00

Our steaks are served with roasted tomato, watercress and homemade chips or mash  
Sauces £2 each: peppercorn, red wine jus, garlic butter, béarnaise

## Sides ALL £3.95 EACH

Home-made chips	Beer battered onion rings	Tender stem broccoli
Thyme roasted carrots	Garlic mash	House salad

## Desserts

<b>STRAWBERRY BAVAROIS</b> Strawberries, basil, meringue GF	£6.00	<b>MOOR HALL HONEY PANNA COTTA</b> Coconut and ginger tuile VE AVAILABLE	£6.00
<b>CHOCOLATE PARFAIT</b> Banana, salted caramel V GF	£6.00	<b>CHEESE</b> Choose 5 locally sources cheeses from our cheese menu with chutney and biscuits V	£7.50
<b>COLD RHUBARB AND CUSTARD</b> GF	£6.00	<b>PISTACHIO DOUGHNUT</b> Raspberry sorbet VE	£6.00
<b>TRIPLE CHOCOLATE DELICE AND PEANUT</b>	£6.00		
<b>TREACLE TART</b> Rum and raisin ice cream V	£6.00		

V Suitable for vegetarians GF Gluten free VE Vegan

For more information regarding allergens please ask a member of the team.

## Supplier Information

We place a great deal of importance on using local produce and suppliers wherever we can. All our meat is Red Tractor Assured which means its production meets animal welfare standards and is fully traceable back to independently inspected farms in the UK.

Our meat is sourced from **Midlands Foods**, a family established business based in Worcestershire. They purchase their meat locally, giving full UK traceability from farm to fork.

Our fruit and vegetables are sourced from **Interfruit**, a Birmingham based family run business who source the finest fresh produce. They aim to source produce locally as much as possible and support local farmers and markets by buying local produce directly from the growers.

Our cheese is sourced from **Cheltenham Cheese Co. Ltd**, a small independent company that supply high quality English and continental cheeses and other milk based foods such as yogurt and clotted cream.

Guests on a dinner inclusive rate have an allocation of £30 for food.