

## White Wine

### Alfredini Garganega Pinot Grigio (Italy)

Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge.

£15.95

175ml Glass £4.25  
250ml Glass £5.50

### Viña Carrasco Sauvignon Blanc (Chile)

Bursting full with grass, elderflower and gooseberry flavours, this is a youthful and invigorating white.

£15.95

175ml Glass £4.25  
250ml Glass £5.50

### Five Foot Track Chardonnay (Australia)

This is a soft and rounded wine, with characteristics of cooked apple and underlying notes of vanilla.

£15.95

175ml Glass £4.25  
250ml Glass £5.50

### Ferlands Sauvignon Blanc (New Zealand)

Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava.

£20.00

175ml Glass £5.25  
250ml Glass £6.75

### Chablis Cape St Martin (France)

This wine is fresh and harmonious, with nicely focused green fruit character and an elegant mineral texture.

£29.50

## Rose Wine

### Blushmore Zinfandel Rosé (Italy)

A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.

£15.95

175ml Glass £4.25  
250ml Glass £5.50

### Vallée Des Pins Rosé, Provence (South of France)

Pale and delicate in appearance, this rosé offers remarkable depth of flavour and aroma. Strawberry, raspberry and white peach fruit combine with more exotic guava-like characters.

£18.00

175ml Glass £4.50  
250ml Glass £6.25

## Red Wine

### Five Foot Track Shiraz (Australia)

A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.

£15.95

175ml Glass £4.25  
250ml Glass £5.50

### Viña Carrasco Merlot (Chile)

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

£15.95

175ml Glass £4.25  
250ml Glass £5.50

### Flor del Fuego Cabernet Sauvignon (Chile)

Stewed blackcurrant and plum, with a cassis-like concentration. Fulsome tannins make this a bold and rich red.

£15.95

175ml Glass £4.25  
250ml Glass £5.50

### Capillo de Barro Malbec (Argentina)

An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha.

£20.00

175ml Glass £5.25  
250ml Glass £6.75

### Fairhall Cliffs Pinot Noir (New Zealand)

Intense red cherry and cassis in addition to spice, earth, brambles and a touch of wood smoke.

£28.00

## Sparkling Wine & Champagne

### La Marca Prosecco 20cl

Pale and elegant, with a subtly perfumed bouquet, and youthful pear, melon and citrus fruit characters. Retains a little hint of sweetness which balances the crisp acidity and persistent fizz.

£5.95

### Prosecco Corte Alta

Delicate and aromatic with a light body and fine bubbles, this wine carries lots of fresh peach, pear, apricot and apple flavours with a revitalising finish.

£20.00

### J de Telmont Grande Réserve

one of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style.

£40.00

### Laurent-Perrier Brut

A lighter house style. Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.

£65.00



Menu & Wine List

## Breakfast

**All Day Breakfast** £7.25  
Bacon, Sausage, Fried Egg, Grilled Tomato, Beans, Hash Browns, Mushrooms, Black Pudding & Toast.

**Breakfast Roll** £3.65  
Choice of any 3 – Bacon, Sausage & Egg.

**Smoked Salmon** £7.25  
& Scrambled Egg on White or Brown Toast

**Breakfast on Toast** £4.25  
Cheese and tomato, Poached Eggs, Beans or Mushrooms on White or Brown Toast.

**Toasted Teacake** £3.25  
Served with butter & preserves.

## Members Favourites & Light Bites

**“The Oaks Burger”** £9.25  
A homemade burger served on a toasted brioche bun with bacon, mozzarella & BBQ Sauce. Served with homemade onion rings, coleslaw and chips or curly fries.

**Hot Dog Baguette** £9.25  
Yorkshire Sausages and Fried Onions in a Baguette. Served with Coleslaw, salad & chips or curly fries.

**Homemade Fish Finger Bap** £9.25  
Home battered Goujons in a white bap with tartar sauce. Served with chips or curly fries.

**Jacket Potato** £7.95  
Filled with either; Prawns in Marie Rose, Tuna Mayo, Beans & Cheese or Chilli Con Carne.

**Homemade Omlette** £7.95  
With two of the following; Honey Roast Bacon, Cheese, Onion, Mushrooms, Peppers. Served with salad, coleslaw & chips or curly fries.

**Chicken, Bacon, Brie & Cranberry Baguette** £9.25  
Served with coleslaw and chips or curly fries.

**Hoi Sin Duck Wrap** £9.25  
Hoi Sin Duck wrap with cucumber & spring onion. Served with coleslaw and chips or curly fries.

**Chicken Fajita Wrap** £9.25  
Fajita spiced chicken, onion & peppers in a wrap. Served with coleslaw and chips or curly fries.

**Sweet Chilli Chicken Panini** £8.25  
Served with a dressed salad & chips or curly fries

**Ham & Cheese Toastie** £6.95  
Served with salad & coleslaw

**Chilli Nachos** £6.25  
Served with Cheese, Salsa and Sour Cream  
With added Chilli Con Carne £8.25  
With added Fajita Chicken £8.25

## Freshly Filled Sandwiches

Available on white or granary bread & served with salad

Cheese & Chutney	£4.25	Roast Sirloin of British Beef & Horseradish	£4.95
Tuna Mayo & Cucumber	£4.25	Chicken & Bacon Mayo	£4.25
Roasted Honey Ham & Wholegrain Mustard	£4.25	Prawns in Marie Rose Sauce	£5.25
		OR Smoked Salmon & Cream Cheese	£5.25

## Starters

**Homemade Soup** £4.50  
Served with Crusty Bread.

**Crisped Potato Skins** £6.25  
Filled with Cheese & Bacon with salsa & sour cream

**Fresh Melon** £5.95  
Served with seasonal berries & homemade sorbet

**Traditional Prawn Cocktail** £6.95  
Served with dressed leaves & brown bread

## Salads

**Chicken Caesar Salad** £9.95  
With bacon, croutons, anchovies & parmesan. Served with Crusty Bread.

**Italian Antipasti Board** £9.95  
A selection of Cured Meats, Cheese, Crusty Bread, Artichokes & Olives

**Smoked Salmon & Prawn Salad** £10.95  
Served with Marie Rose Sauce & Crusty Bread

**Mozzarella, Tomato & Pesto Quiche** £9.95  
Served with salad, coleslaw & new potatoes.

## Main Course

**Pie of the Day** £10.25  
Served with vegetables & chips.

**Sizzling Chicken & Vegetable Stir Fry** £10.25  
Served in a Black Bean Sauce & Rice

**Chargrilled Gammon Steak** £12.95  
Served with 2 fried eggs, tomato, mushrooms, peas, chips & onion rings.

**Fish of the Day** £10.95  
Please see the blackboard or ask a waitress.

**Bangers & Mash** £10.25  
Served with Caramelised Onion Gravy & Peas

**Whole-tail Scampi** £10.25  
Bread crumbed & served with a dressed salad, peas, chips & tartar sauce.

**Sweet & Sour Pork** £10.25  
Served with Rice & Prawn Crackers

**Slow Roast Shin of Beef** £12.95  
Served Mash Potato & Seasonal Vegetables.

**Vegetable & Bean Chilli (v)** £9.95  
Served with Basmati Rice & Garlic Bread (Suitable for vegans without the garlic bread).

**Sizzling Vegetable Stir Fry** £9.95  
In a Black Bean Sauce, served with Rice

## Homemade Desserts

**Cherry Bakewell** £4.95  
Served with Warm Creme Anglaise

**Chocolate & White Choc Chip Brownie** £4.95  
Served with Vanilla Ice Cream

**Sticky Toffee Pudding** £4.95  
Served with Toffee Sauce & Ice Cream

**Iced Lemon Parfait** £4.95  
Served with Seasonal Berries

Please note: all of our food is cooked fresh to order so some meals may involve a slight wait to ensure the best quality food is served.