

# BRUNCH (SERVED UNTIL 5PM)

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## EGGS BENEDICT [GFA] | 11.90/7.40

Grilled smoked bacon, poached free-range eggs, toasted English muffin, hollandaise

## EGGS ROYALE [GFA] | 12.90/7.90

King's Cure Smoked Salmon, poached free-range eggs, toasted English muffin, hollandaise

## EGGS FUNGHI [GFA] [V] | 11.90/7.40

Grilled mushrooms, poached free-range eggs, toasted English muffin, hollandaise, porcini paste, rocket

## CHOPPED AVOCADO & EGGS [GFA] [V] | 12.00

Poached free-range eggs, grilled sourdough, avocado, rocket & basil pesto, toasted seeds, extra virgin olive oil, red chilli

## CHOPPED AVOCADO, SMOKED SALMON & EGGS [GFA] | 14.50

King's Cure Smoked Salmon, poached free-range eggs, grilled sourdough, avocado, rocket & basil pesto, toasted seeds, extra virgin olive oil, red chilli, lemon

## CHOPPED AVOCADO, BACON & EGGS [GFA] | 13.90

Grilled smoked bacon, poached free-range eggs, grilled sourdough, avocado, rocket & basil pesto, toasted seeds, extra virgin olive oil, red chilli

## SHAKSHUKA [GFA] [V] | 12.50

Free-range eggs baked in a tomato, sweet pepper & smoked paprika sauce, Greek yoghurt, spiced seeds & grilled sourdough

+ add chorizo | 3.20

+ add halloumi [GF] [V] | 6.30

Or both!

## SMASHED SWEET POTATO [GF] [VE] | 8.90

Avocado, rocket & basil pesto, rocket, chilli, spiced seeds

+ add grilled smoked bacon | 2.60

## BUTTERMILK PANCAKES

Greek yoghurt, granola, honey [V] | 8.00

Streaky bacon, maple syrup | 9.75

## PANINO SANDWICHES (AVAILABLE FROM MIDDAY)

All served with garlic & basil marinated Marzanino tomatoes & dressed rocket

## PROSCIUTTO COTTO HAM & CHEDDAR CHEESE [GFA] | 10.50

Grain mustard mayonnaise, tomato, gem lettuce

## AVOCADO & HUMMUS [GFA] [VE] | 10.00

Rocket, red pepper & garlic hummus, rocket & basil pesto

## BATTERED FISH FINGER | 11.60

Tartar sauce, rocket, lemon

## SPANISH CHORIZO [GFA] | 10.90

Garlic & basil marinated Marzanino tomatoes, garlic mayonnaise, rocket

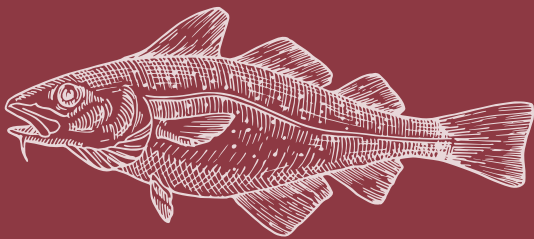
+ add chunky chips or French fries for 3.50



For allergens and calorie information, please scan the QR code or alternatively, speak to a member of our team

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill.



## OUR SUSTAINABLE PROMISE

We are committed to sustainably sourced fresh fish, that is completely traceable from our waters. Our suppliers work alongside the Marine Conservation Society and have Marine Stewardship Council approval. They work closely to ensure that the products delivered to our kitchens are of the highest quality and responsibly sourced, working to protect the natural environment.

## NIBBLES & SHARERS

### MARINATED STONE-IN OLIVES

[GF] [VE] | 4.75

Extra virgin olive oil, chilli, garlic, herbs

### ARTISAN BREAD, OIL & BALSAMIC

[GFA] [VE] | 6.75

Extra virgin olive oil, aged balsamic vinegar

### GARLIC FLATBREAD

[VE] | 8.00

Garlic oil, rosemary, Maldon Sea salt

+ add Fior di Latte Mozzarella [V] | 3.50

+ add vegan mozzarella style cheese [VE] | 3.50

### HALLOUMI CHIPS [GF] [V] | 7.75

Spicy harissa glaze, chilli

### HARISSA GLAZED CHICKEN

WINGS | 9.00

### LEBANESE FRIES [GF] [VE] | 6.50

Harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

### SPANISH CHORIZO & PADRON

PEPPERS [GF] | 7.90

## TO SHARE FOR TWO

### ANTIPASTO MISTO [GFA] | 22.50

Prosciutto, Napoli salami, marinated stone-in olives, Mozzarella di Bufala, garlic & basil marinated Marzanino tomato bruschetta, grilled peppers, rocket, flatbread, extra virgin olive oil, aged balsamic vinegar

### THYME-BAKED SCAMORZA &

PROSCIUTTO [GFA] | 12.00

Cheese fondue, marinated stone-in olives, toasted seeds, artisan bread

### MEZZE PLATE

[GFA] [VE] | 18.50

Fried artichokes, red pepper & garlic hummus, garlic & basil marinated Marzanino tomato bruschetta, grilled peppers, rocket, padron peppers, marinated stone-in olives, flatbread

## STARTERS

### CHORIZO SCOTCH EGG | 10.30

Soft-boiled free-range egg, chorizo sausage, rocket & basil pesto, rocket

### GAMBAS PIL PIL [GFA] | 13.50

King prawns, garlic, parsley, smoked paprika, garlic & basil marinated Marzanino tomatoes, olive oil, artisan bread

### HARISSA GLAZED CAULIFLOWER

[GF] [VE] | 7.70

Red pepper & garlic hummus, crispy onions

### PORK & HARISSA MEATBALL

SKEWERS | 8.95

Arrabbiata sauce, artisan bread

### TOMATO BRUSCHETTA

[GFA] [VE] | 8.50

Garlic & basil marinated Marzanino tomatoes, grilled sourdough, garlic oil

### MOZZARELLA DI BUFALA D.O.P

BRUSCHETTA [GFA] | 12.00

Garlic & basil marinated Marzanino tomatoes, grilled sourdough, garlic oil

### BUTTERMILK FRIED CALAMARI | 9.75

Smoked paprika & garlic coating, rocket, chilli, harissa mayonnaise

### TOMATO & MOZZARELLA DI BUFALA

D.O.P CAPRESE [GF] | 10.00

Garlic & basil marinated Marzanino tomatoes, rocket & basil pesto, torn basil, olive oil

### MOULES MARINIÈRE [GFA] | 10.00

Freshly delivered Blue Shetland mussels, served with double cream, garlic, white wine & parsley sauce, grilled sourdough, lemon

### ALLERGENS ON OUR MENU

Dishes marked GF are made with non-gluten containing ingredients. Dishes marked GFA can have ingredients swapped out to those made with non-gluten containing ingredients upon request. Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this.

Despite our best efforts, our food/drink is prepared in areas where cross contamination may occur and therefore, we are unable to guarantee that our dishes/drinks are free from any allergen. Not all ingredients are listed in each dish, please inform your server of any allergies or dietary requirements that you have.

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# PASTA

Crafted with superior Rummo bronze cut pasta to absorb and elevate all the flavour from our sauces

## PUTTANESCA COZZE SPAGHETTI [GFA] | 15.50

Mussels, tomato sauce, chilli, capers, olives, anchovies

## FUNGHI FUSILLI [GFA] [V] | 14.00

Sautéed porcini, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

## SPAGHETTI BOLOGNESE [GFA] | 14.50

Slow-cooked in a rich red wine, tomato & basil sauce

## POLLO E PANNA FUSILLI [GFA] | 15.50

Chicken, sautéed porcini, mushrooms, white wine cream sauce, rosemary, truffle sourdough crumb

# WOOD-FIRED PIZZA

## MARGHERITA [V] | 12.70

Tomato sauce, Fior di Latte Mozzarella, fresh basil

## MARINARA D.O.C. [VE] | 10.20

Tomato sauce, garlic & basil marinated Marzanino tomatoes, oregano, garlic oil

## VEGAN MARGHERITA [VE] | 12.70

Tomato sauce, vegan mozzarella style cheese, fresh basil

## BIANCO PROSCIUTTO E FUNGHI | 16.00

Double cream, prosciutto, scarmorza, Fior di Latte Mozzarella, mushrooms

## CASA LINGO | 15.50

Tomato sauce, pancetta, spinach, sundried tomatoes, Fior di Latte Mozzarella, Parmigiano Reggiano

## ZUCCA [V] | 14.00

Tomato sauce, roasted butternut squash, Fior di Latte Mozzarella, spinach, sundried tomatoes

*Make it vegan with our vegan mozzarella style cheese [VE]*

*Swap to Calzone for 15.50*

## POLLO DIAVOLO | 16.50

Tomato sauce, Fior di Latte Mozzarella, nduja sausage, sundried tomatoes, roasted chicken, Parmigiano Reggiano, chilli

## NAPOLETANA | 15.00

Tomato sauce, anchovies, olives, capers, Fior di Latte Mozzarella

## NAPOLI FORTE | 16.50

Tomato sauce, nduja sausage, Napoli salami, Fior di Latte Mozzarella, chilli

*Swap to Calzone for 18.00*

## BOLOGNESE | 15.50

Slow-cooked beef bolognese, Fior di Latte Mozzarella, basil, Parmigiano Reggiano

## CALZONE PARMA | 17.00

Tomato sauce, prosciutto, Fior di Latte Mozzarella, rocket, Parmigiano Reggiano

## CALZONE PICANTE | 17.00

Tomato sauce, chorizo, Fior di Latte Mozzarella, grilled peppers

## EXTRA TOPPINGS

Nduja sausage, pancetta, Prosciutto Cotto ham, Napoli salami, chicken, Spanish chorizo | **3.00 each**

Parmigiano Reggiano, mushrooms, grilled peppers, rocket | **2.00 each**

# SALADS

## WARM RAS EL HANOUT SPICED CAULIFLOWER & PANCETTA [GF] | 13.50

Roasted cauliflower, garlic & basil marinated Marzanino tomatoes, spring onions, padron peppers, crispy pancetta, rocket, house dressing

## AVOCADO, ROCKET & NEW POTATO [GF] [VE] | 12.50

Garlic & basil marinated Marzanino tomatoes, new potatoes, green beans, baby spinach, avocado, rocket & basil pesto

## CAESAR [GFA] | 13.00

Soft-boiled free-range egg, salted anchovies, crispy pancetta, gem lettuce, Parmigiano Reggiano, croutons, house Caesar dressing

## NOURISH BOWL [VE] | 13.90

Butternut squash, Tabbouleh couscous, dressed gem & rocket, red pepper & garlic hummus, avocado, rocket & basil pesto, chilli

## SALAD ADD ONS

+ add grilled chicken [GF] | **6.50**

+ add grilled salmon [GF] | **9.00**

+ add fried halloumi [GF] [V] | **6.00**

+ add harissa glazed cauliflower [GF] [VE] | **6.00**

## COAL FIRE GRILL

Deeply rooted in Mediterranean gastronomy, cooking over fire [coals] naturally intensifies flavour

**10 0Z 28 DAY DRY AGED SIRLOIN [GF] | 32.50**

**8 0Z 28 DAY AGED RUMP [GF] | 25.80**

+ add garlic prawns to your steak [GF] | **5.50**

Our steaks are seasoned with our flavoured house salt, served with chunky chips, garlic butter flat mushroom, roasted Marzanino tomatoes

### ADD A SAUCE

**BÉARNAISE [GF] [V] | 3.00**

**PEPPERCORN JUS [GF] | 3.00**

**12 0Z GAMMON, EGG & CHIPS [GF] | 16.80**

Fried free-range eggs, chunky chips

### FISH OF THE DAY

See our specials menu or ask our team for today's fish special

**POLLO PICANTE [GF] | 19.60**

Half a boneless chicken, picante marinade, harissa mayonnaise, garlic & basil marinated Marzanino tomatoes, dressed rocket, French fries

## BURGERS

All served with French fries

**BACON & CHEDDAR HOUSE [GFA] | 18.60**

British steak & bone marrow burger cooked over fire coals for authentic flavour, dill pickle, gem lettuce, tomato, burger relish, brioche bun

**BUTTERMILK CHICKEN MILANESE | 18.60**

Lemon & oregano chicken breast, rocket, tomato, Caesar dressing, rocket & basil pesto, brioche bun

**SYMPPLICITY BURGER [VE] | 18.50**

Mushroom, onion & beetroot patty, smoked applewood, rocket & basil pesto, red pepper & garlic hummus, dill pickle, gem lettuce, tomato, beetroot bun

Swap your fries for side salad

Double up your burger | **6.00**

+ add Spanish chorizo to your burger | **3.00**

## HOME COMFORTS

### FISH & CHIPS

**Small | 13.60 | Large | 18.10**

Crushed minted peas, chunky chips, tartar sauce, lemon

**CUMBERLAND SAUSAGE & MASH | 15.75**

British pork sausages, green beans, peas, mashed potato, caramelised onion gravy

**BUTTERNUT SQUASH, MUSHROOM & SPINACH PIE [VE] | 18.50**

Ras el Hanout roasted cauliflower, tenderstem broccoli, gravy, olive oil crushed new potatoes

**PORCHETTA | 19.90**

Rolled pork belly with fennel, rosemary & sea salt, thyme roasted carrots, tenderstem broccoli, mashed potato, apple sauce, gravy

For every Porchetta sold, we will donate 25p to our local charity

**SLOW-COOKED LEBANESE LAMB [GFA] | 25.20**

Pulled shoulder of lamb, lemon & parsley rice, grilled peppers, marinated stone-in olives, Greek yoghurt, spiced seeds, artisan bread

**MOULES MARINIÈRE [GFA] | 18.90**

Freshly delivered Blue Shetland mussels, served with double cream, garlic, white wine & parsley sauce, French fries, grilled sourdough, lemon

## SIDES

**CHUNKY CHIPS [GF] [VE] | 5.50**

**FRENCH FRIES [GF] [VE] | 5.50**

**LEBANESE FRIES [GF] [VE] | 6.50**

Harissa glaze, garlic mayonnaise, spring onions, chilli, spiced seeds

**ROCKET, GEM LETTUCE & TOMATO SALAD [GF] [VE] | 5.50**

**GARLIC & CHILLI TENDERSTEM BROCCOLI [GF] [V] | 5.50**

**GARLIC BUTTER NEW POTATOES [GF] [V] | 5.50**



## QUALITY & PROVENANCE

Our ethos; to only cook with outstanding, ethically sourced produce. At Oakman Inns we are proud of our high quality ingredients that go into each and every dish that our chefs create. All our meat and fish suppliers are handpicked by us to ensure sustainability, traceability and premium quality in all our dishes.

As part of our commitment to the local community we donate 25p to each Porchetta sold to our chosen local charity.

**Proud to support our community.**

# SUNDAY ROASTS

AVAILABLE SUNDAY FROM 12PM

**SLOW-ROASTED SIRLOIN OF BEEF [GFA] | 22.00**

**PORCHETTA | 21.00**

For every Porchetta sold, we will donate 25p to our local charity

**THYME-ROASTED HALF CHICKEN [GFA] | 20.50**

Our roasts are served with duck fat roasted potatoes, thyme-roasted carrots, green beans, Yorkshire pudding, gravy

## DESSERTS

**CHOCOLATE BROWNIE [GF] [V] | 7.50**

Vanilla ice cream, chocolate sauce

**BAKED CHOCOLATE CHIP COOKIE DOUGH [GF] [VE] | 7.50**

Salted caramel ice cream, spiced toffee sauce

**SPICED SOURDOUGH STICKY TOFFEE PUDDING [VE] | 7.50**

Salted caramel ice cream, spiced toffee sauce

**BAKED CHOCOLATE & MASCARPONE CHEESECAKE [GF] | 7.75**

Salted caramel popcorn, mascarpone cream

**APPLE & CINNAMON PIE [V] | 7.75**

Choice of salted caramel ice cream [VE], vanilla custard [V] or vanilla ice cream [V]

**ICE CREAM & SORBET | 7.00**

Brandy snap

**Any 3 scoops of your choice:**

- Vanilla [GF] [V]
- Chocolate [GF] [V]
- Strawberry [GF] [V]
- Salted caramel [GF] [VE]
- Raspberry sorbet [GF] [VE]

**Add a sauce:**

- Spiced toffee [GF] [VE]
- Chocolate [GF] [VE]

SOMETHING FOR YOUR DOG?

**JUDE'S ICE CREAM FOR DOGS  
3.20**

Jude's will donate 5% of total Battersea licensed sales\*



**BUTTERNUT SQUASH, SPINACH & MUSHROOM PIE [VE] | 19.00**

Garlic roasted potatoes, thyme-roasted carrots, green beans & gravy

## SUNDAY SIDES

**BARBERS PDO CAULIFLOWER CHEESE [V] | 5.50**

**DUCK FAT ROASTED POTATOES [GF] | 5.00**

**PIGS IN BLANKETS | 5.50**

## MINI DESSERTS

**PASTEL DE NATA [V] | 3.50**

Warm Portuguese custard tart

**BOMBOLONE | 4.50**

Mini Italian doughnuts, chocolate sauce

**AFFOGATO [GF] [V] | 4.50**

Double espresso, vanilla ice cream

## HOT DRINKS

**ESPRESSO | 2.90**

**DBL | 3.40**

**CAPPUCCINO | 3.70**

**FLAT WHITE | 3.70**

**CAFFÈ LATTE | 3.70**

**MOCHA | 4.00**

**MACCHIATO | 3.10**

**AMERICANO | 3.40**

**ENGLISH**

**BREAKFAST | 3.30**

**EARL GREY | 3.40**

**PEPPERMINT | 3.40**

**SUPERFRUIT | 3.40**

**GREEN | 3.40**

**HOT CHOCOLATE | 3.90**

## WHY NOT INDULGE YOURSELF...

**BAKEWELL LATTE | 5.20**

Double espresso, amaretto, cherry syrup

**BAILEYS LATTE | 5.20**

**BAILEYS HOT CHOCOLATE | 5.45**

**BLACK FOREST HOT CHOCOLATE | 5.45**

Hot chocolate, Chambord, cherry syrup

*All drinks can be made non-alcoholic*

*+ add whipped cream for 0.75*

*+ add a shot of syrup for 0.75*

Our coffee is 100% certified by Rainforest Alliance - giving you assurance that your coffee is sourced from sustainable coffee producing communities. The Rainforest Alliance is an international, non-profit organisation; working to protect forests, help improve the livelihoods of farmers and communities, and tackle climate change

*Our coffees are all available decaffeinated too.*

*Oat & Soya milk is available upon request*

[V] Vegetarian [GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan

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**OAKMAN INNS**