Estd. 1856

Oatlands Park HOTEL

A LA CARTE MENU

CLASSIC COCKTAILS
All £14.50

PASSION FRUIT MARTINI
Fresh passion fruit, Absolut vanilla vodka, Passoa liqueur and lime juice, with a shot of Prosecco on the side.

LONDON MULE TWIST
Bombay Sapphire gin, fresh ginger, lime juice and topped with ginger beer and shaken with ice.

NEGRONI
A punchy red aperitif made with equal measures of gin, Antica Formula, and Campari for a subtle balance of sweet and bitter.

OLD FASHIONED
Woodford Reserve Bourbon, dashes of Angostura Bitters, brown sugar, garnished with an orange peel

BELLINI
Fresh homemade peach puree, peach schnapps, topped with Prosecco.

MOJITO
Bacardi Blanco fresh mint, fresh lime, soda water.

ESPRESSO MARTINI
A velvety mix of vodka, espresso, coffee liqueur, topped with coffee beans.

MOCKTAILS

VIRGIN BELLINI
Peach purée, topped with lemonade and a dash of lime.

VIRGIN MOJITO (STRAWBERRY / PASSIONFRUIT / PINEAPPLE)
Lime, Mint, Sugar, Lemonade, Fruit Purée

LYCHEE MULE
Lychee Syrup, 0% Gin, Ginger Beer

All 10.00

BITES

MARINATED OLIVES (GF)
Pitted and marinated in garlic, spices and herbs
£4.00

ARTISAN BREAD (GFA)
With balsamic olive oil
£5.50

STARTERS

SOUP (VG, GF)
Seasonal Soup with baked Artisan bread.
£11.95

BAKED POACHED PEAR (GF)
With goat cheese, walnut and truffle honey
£12.00

MOROCCAN SPICED AUBERGINE
Moroccan Spiced Aubergine with coriander, cress and flatbread
£16.00

JOHN ROSS SMOKED SALMON (GF)
Roasted Beetroot, Candied Walnut and Horseradish
£14.00

HAM HOCK TERRINE (GFA)
With Piccalilli, toasted sourdough.
£15.75

TOAD IN THE HOLE
British sausage baked in Yorkshire pudding.
£13.00

MAIN COURSES

CORN-FED CHICKEN FRICASSEE
Madeira and mushroom sauce with Chateau Potato
£26.00

LAMB SHANK (GF)
Creamy mashed potato, broccoli and mint Jus
£32.00

PAN-FRIED DUCK BREAST (GF)
Carrot purée, fondant potato, heritage carrots, thyme port jus
£24.00

PAN-FRIED SALMON (GF)
With Sauté Potatoes and seasonal vegetables, lemon butter sauce
£24.00

CHICKEN PIE
Chicken, mushroom and leek pie with mashed potato, broccoli, red wine jus.
£25.00

HADDOCK FISH & CHIPS
Minted mushy peas, tartar sauce, balsamic onion, pink salt
£19.50

BEETROOT GNOCCHI (VG)
Toasted Hazelnut with Vegan Parmesan and Balsamic pearls
£20.00

CHICKEN TIKKA MASALA
Indian Spiced Chicken with Steamed Rice and Mango Pickle
£24.00

SIDES each £10.00

Honey-roasted Winter Vegetables

Creamy Leek and potato

Steamed Broccoli

Herb Mashed Potato

Chips

FROM THE GRILL

ALL OUR STEAKS ARE ETHICALLY SOURCED, GRASS FED AND DRY AGED FOR A MINIMUM OF 28 DAYS.

OUR INDIVIDUAL STEAKS INCLUDE ONE SAUCE AND ONE SIDE DISH

8OZ RIBEYE STEAK WITH KOFFMANN'S CHIPS (GF)
£45.00

10OZ T-BONE STEAK (GF)
£45.00

BEEF BURGER WITH FRIES
Smoked Cheddar, Bacon, Brioche Bun, Gem Lettuce, Tomato, Red Onion, Gherkin, Burger Sauce & Fries.
£22.50

SAUCE £4.00
Béarnaise
Peppercorn
Red wine jus

AFTERNOON TEA

NYETIMBER AFTERNOON TEA
£45

OUR TRADITIONAL AFTERNOON TEA SERVED WITH A CHILLED GLASS OF NYETIMBER CLASSIC CUVEE

HOT BEVERAGES

Espresso Coffee
Single £3.50
Double £4.50

Cappuccino £5.00
Caffè Latte £3.00
Hot Chocolate £5.00
Mocha £5.50
Macchiato £4.00
Irish Coffee £10.00

TEAS

English breakfast tea, Decaf tea, Earl Grey, Green tea, Assam tea, Chamomile, Peppermint, Lemon & ginger

Small £4.50
Medium £7.00

DESSERTS

BASIL PANNA COTTA (V, GF)
Strawberry coulis, Basil crisp
£14.00

CHOCOLATE FONDANT (V)
With blood orange sorbet
£14.00

TIRAMISU (V)
Espresso-soaked Savoiardi, mascarpone cream & cocoa
£15.00

BREAD & BUTTER PUDDING (V)
Traditional homemade bread and butter pudding with warm custard
£15.50

ICE CREAM AND SORBET SELECTION
Ask your waiter for flavours
£10.00

BRITISH CHEESEBOARD
A selection of cheese and biscuits, with frozen grapes and Quince paste, walnut and celery.
£20

Review us on Tripadvisor

Some of our menu may contain nuts, seeds, and other allergens.
V Denotes suitable for vegetarians and VG for vegans. GF denotes gluten-free dishes. Suffix A denotes vegetarian, vegan and/or gluten-free options are available. Please speak with the manager on duty.
Menu is subject to change and selections are subject to availability.
A discretionary service charge of 12.5% will be added to your bill.