

# WOODLANDS PARK

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HOTEL

## DESSERTS

### Strawberry cheesecake £10.50

Wild strawberry compote, strawberry gel, tuile (kcal 370)

### Lemon meringue pie £9.50

Lovage ice cream, Szechuan meringue, caramelised lemon, lemon balm, sablé biscuit (kcal 1383)

### Chocolate avalanche £11.50

Chocolate ganache, honeycomb, chocolate sponge, chocolate sauce, gold dust (kcal 726)

### Sticky toffee pudding £10.50

Vanilla ice cream, caramelised banana (kcal 831)

### Chef's selection of vegan ice cream & sorbets £8

(vg) (kcal 421)

### Rhubarb and ginger crumble £10.50

Vegan vanilla ice cream with an oat and ginger crumble (vg/pb) (kcal 466)

### Apple tarte Tatin £9.50

Caramelised popcorn, vegan vanilla ice cream, caramel sauce (vg/pb) (kcal 805)

### Selection of four British cheeses £13.50

Pear chutney, artisan crackers, grapes (kcal 444)

### Petits fours £8

Tea or coffee (kcal 215)

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

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## Welcome to The Oak Restaurant

We are delighted to welcome you to the Oak Room Restaurant. With its original oak panelling and spectacular bay windows, it provides a special setting to sample our Head Chef's menu. Whatever the occasion, we invite you to indulge, enjoy and relax.

We wish you a very enjoyable dining experience with us.

**Nitin Pawar**  
Head Chef



Two AA Rosettes for  
Culinary Excellence

*Hand*PICKED  
HOTELS

## SEASONAL MENU

### STARTERS

**Salt-baked heritage beetroot £10.50**

Smoked goat's cheese, cranberry meringue, balsamic glaze, basil cress  
(v) (kcal 195)

**Grilled octopus salad £12.50**

Beluga lentils ragout, harissa new potato, squid ink tuile, buttermilk and coriander oil (kcal 253)

**Hand dived, pan-seared scallops £14.50**

Sago crisp, curried emulsion, texture of cauliflower, sea buckthorn gel, herb oil  
(kcal 413)

**Air dried beef bresaola £10.50**

Farm pickled spring vegetables, lemon gel, micro leaves salad  
(kcal 592)

**Crispy pig cheek croquettes £10.50**

Celeriac remoulade black garlic, apple gel, pickled mustard, micro leaves salad (kcal 563)

**Duck and waffle £11.50**

Confit duck leg, duck liver mousse, poached hen's egg, truffle Hollandaise, onion crisp (kcal 609)

**Heritage beetroot salad £11.50**

Vegan feta, vegan horseradish meringue, balsamic glaze, basil cress  
(vg/pb) (kcal 193)

**Carrot and coconut velouté £9.50**

Spiced coconut panna cotta, coriander oil, sourdough croûte  
(vg/pb) (kcal 137)

**Crispy tempura vegetables £8.50**

Ponzu and chilli, vegan wasabi mayo  
(vg/pb) (kcal 307)

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### MAIN COURSES

**Spiced cauliflower steak £21.50**

Onion bhaji, texture of cauliflower, tomato chutney, sago crisp, coriander  
(vg) (kcal 344)

**Pan roasted salmon £29.50**

Layonnaise potato, English asparagus, lemon gel, dill oil, vermouth caviar sauce  
(kcal 705)

**Roasted monkfish £31.50**

Tempura pak choi, smoked mussels, sea herbs, coconut and kaffir sauce, curry oil  
(kcal 247)

**Cannon of lamb £32.50**

Burnt miso aubergine, glazed heritage carrot, confit lamb shoulder, black garlic, red wine jus  
(kcal 691)

**Corn-fed chicken breast £29.50**

Truffle mash potato, tenderstem broccoli, maitake mushroom  
(kcal 445)

**Pork tenderloin £29.50**

Barley and nduja, chargrilled leeks, apple compote (kcal 516)

**Beef wellington £82.50 (Serves 2)**

Truffle mash potato, maitake mushrooms, mixed vegetables, truffle jus  
(kcal 916)

**English asparagus and pea risotto £20.50**

Vegan parmesan and feta cheese, black garlic, micro leaves  
(vg/pb) (kcal 480)

**Harissa potato and onion pithivier £22.50**

Kale, caramelised onion, puy lentil, harissa, red pesto dressing  
(vg/pb) (kcal 292)

### SIDES

£5 each

Triple-cooked chips (kcal 194)

Creamy mashed potato (kcal 529)

Mixed spring vegetables (kcal 211)

Woodlands Park garden salad with truffle dressing (kcal 36)

INDULGING LIQUEUR COFFEES

**Irish Coffee £10.75**

Fine Italian roast coffee with Maker's mark bourbon, and demerara sugar, crowned with fresh double cream

**Calypso Coffee £8.50**

Fine Italian roast coffee with Kahlúa, and demerara sugar, crowned with fresh double cream

**Seville Coffee £9**

Fine Italian roast coffee with cointreau, crowned with milk foam

**Café Disaronno £8.75**

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

**Baileys Coffee £11.50**

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) £3.5

Americano (kcal 0) £3.5

Latte (kcal 97) £3.5

Cappuccino (kcal 65) £3.5

Hot chocolate (kcal 307) £3.5

AFTER DINNER DRINKS ON THE ROCKS

**Baileys Irish Cream £7.75**

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

**Drambuie £5.25**

A golden liqueur made from Scotch whisky, heather honey, herbs and spices

**Disaronno £5**

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

**Hennessy XO £25.50**

Rich, spicy, complex and truly historical Cognac

**Hibiki Suntory 17YO £14.25**

A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

AFTER DINNER SIGNATURE COCKTAILS

**Negroni £13.50**

Gin, sweet vermouth and campari, garnished with orange

**Espresso Martini £13.50**

Vodka, Kahlúa and espresso

**Elderflower Collins £13.5**

Gin, elderflower and lemon juice, topped with soda and a lemon wedge

**Old Fashioned 13.50**

Whiskey, orange bitters, soda water

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