

# WOODLANDS PARK

HOTEL

## 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.

**James O'Grady**  
Head Chef

**David Morris**  
Restaurant manager



Two AA Rosettes for  
Culinary Excellence

*Hand*PICKED  
HOTELS

## SEASONAL MENU

### STARTERS

**Split yellow pea & Blythburgh ham soup £8**

Sourdough  
(kcal 535)

**Hand dived, day boat scallops £18**

Apple, chicken wing  
(kcal 391)

**Silent Pool gin cured salmon £12**

Lemon purée, pickled mustard seed  
(kcal 462)

**Wild mushrooms £11**

Black truffle, Jerusalem artichokes on sourdough  
(vg/pb) (kcal 215)

**Tunworth cheese tart £11**

Fig, spiced honey  
(kcal 795)

**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.

Our salmon is sustainably sourced

## AFTER DINNER DRINKS ON THE ROCKS

**Bailey's 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**

A rich, spicy, complex and truly historical Cognac with a palate that is warmly embraced with flavours of candied fruit

**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 £13.50**

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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Our turbot is sustainably sourced

## MAIN COURSES

**Cornish turbot £35**

Brown shrimp butter, sweetheart cabbage, capers, sea vegetables  
(kcal 481)

**Globe artichoke £24**

Butternut squash and black cabbage  
(vg/pb) (kcal 251)

**Vegetable en croute £19**

Spring greens, red cabbage purée  
(vg) (kcal 474)

**Dry aged fillet of beef £38**

Oxtail Bourguignon, creamed potato, sautéed spinach  
(kcal 944)

**Loin of Sussex venison £35**

Savoy cabbage, fondant potato, celeriac  
(kcal 510)

**Sutton Hoo free range chicken £29.50**

Wild mushrooms, black truffle  
(kcal 396)

**Chateaubriand £85 (Serves 2)**

Madeira jus, triple cooked chips, new season vegetables  
(kcal 1,294 per person)

## SIDES £5 each

**Triple-cooked chips** (kcal 339)

**Buttered Jersey royals with mint** (kcal 425)

**New season carrots and peas** (kcal 170)

**Herb salad** (kcal 33)

**Spring greens and broccoli** (kcal 33)

DESSERTS

**Black forest trifle £9**  
Preserved Amarena cherries and Kirsch (kcal 970)

**Vanilla Mascarpone crème brûlée £9**  
Prunes and shortbread (kcal 390)

**Sticky toffee pudding £9**  
Clotted cream (kcal 612)

**Coconut mousse £9**  
Passionfruit sorbet (vg/pb) (kcal 390)

**Selection of three British cheeses £14**  
Pear chutney, artisan crackers, grapes (kcal 314)

**Truffles £4.50**  
Tea or coffee (kcal 215)

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Our tea and coffee are sustainably sourced

INDULGING LIQUEUR COFFEES

**Irish Coffee £10.75**

Fine Italian roast coffee with Jameson whiskey 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) £3.50  
**Americano** (kcal 0) £3.50  
**Latte** (kcal 97) £3.50  
**Cappuccino** (kcal 65) £3.50  
**Hot Chocolate** (kcal 307) £3.50