



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.



Two AA Rosettes for Culinary Excellence





James O'Grady Head Chef

David Morris Restaurant manager



SEASONAL MENU

STARTERS

Split yellow pea & Blythburgh ham soup £8 Sourdough (kcal 535)

> Hand dived, day boat scallops £18 Apple, chicken wing (kcal 391)

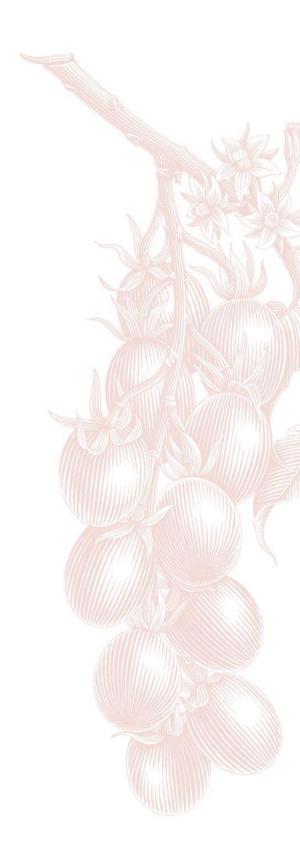
Silent Pool gin cured salmon £12 Lemon purée, pickled mustard seed (kcal 462)

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



HandPICKED

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, Kahlûa 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

WOODLANDS PARK – HOTEL –

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 purêe (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)

WOODLANDS PARK HOTEL

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

DESSERTS

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

> Vanilla Mascarpone crème brulée £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

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