

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.

Praveen Shetty
Restaurant manager



Two AA Rosettes for
Culinary Excellence

*Hand*PICKED
HOTELS

SEASONAL MENU

STARTERS

Chilled Isle of Wight tomato gazpacho (vg) £6
Spring onion and watercress

South coast crab (gf) £15
Kingfisher farm watercress sauce

Silent Pool gin cured salmon £12
Lemon purée, pickled mustard seed

Free range pork belly (gf) £12
Roasted baby beets, raspberry vinaigrette, little leaf salad

Golden cross goat's cheese (gf) £13
Beale's farm Mangalitsa air dried ham, spiced honey

Wild mushrooms (vg) £12
Toasted sourdough

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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MAIN COURSES

Cornish Turbot (gf) £33

Brown shrimp cream, Secrett's farm sweetheart cabbage, sea vegetables

John Dory £30

Puy lentils, pancetta, fennel, cauliflower purée, tomato drizzle, Hog's back cider black cabbage

Dry aged fillet of beef £42

Broad beans, spinach and wild mushrooms, red wine jus

Sussex rump of lamb (gf) £30

Secrett's farm rainbow chard, baby carrots, red wine jus

Free range chicken supreme (gf) £23

Baby carrot, baby beet, spinach, tomato and basil dressing

Chateaubriand (gf) £85 (serves 2)

Parmesan triple cooked chips, salad of warm heritage tomato, creamed spinach

Charred aubergine (vg) £18

Spelt, radish, peas and shallots, herb dressing

SIDES £5 each

Sauté spinach

Seasonal mixed Secrett's farm vegetables

Isle of Wight tomato and shallot salad

Truffle mash potato

Our turbot is sustainably sourced

DESSERTS

White chocolate crème brûlée (gf) £9
Framboise textures

Eton mess (ve/gf) £8
Secrett's farm strawberry

Vanilla and mango panna cotta (gf) £8

Sour cherry and dark chocolate marquise £8
Vanilla cream

Coconut mousse (vg/gf) £8
Passion fruit sorbet

British cheese-board £15
3 British cheeses with house chutney, fig, crackers

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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 £4.50

Americano £4.50

Latte £4.50

Cappuccino £4.50

Hot Chocolate £4.50

Our tea and coffee are sustainably sourced