



OAKS RESTURANT AT BROADOAKS

Thank you for choosing to dine with us at Broadoaks, my team is delighted to serve you and hope you have a truly exceptional experience.



I consider myself very fortunate to have grown up in Lancashire & Cumbria, regularly walking through the dominating landscapes, past the produce we use in our kitchen and appreciating the preservation of rural standards and sustainability.

Working alongside the rest of the team at Broadoaks, we have carefully selected our suppliers with this influence in mind, ensuring we find guaranteed local produce from suppliers who are genuinely focused on delivering the highest quality whilst not compromising on welfare and assured standards.

The dining experience in Oaks aims to encapsulate our "Fusion" ethos, combining modern French fine dining cuisine with classic Cumbrian cooking showcasing the very best of the area we love.

"We hope you enjoy our election

Sharon Elders

Executive Head Chef

4 COURSE'S £45 per person

Allow us to select a wine for each course only **£16.95** per person
(2 x Large glasses plus a desert wine)

ENTRÉE

HOME MADE ROASTED PLUM TOMATO SOUP

Roasted Garlic and Thyme Croutons, Soured Cream

CUMBRIAN CHARCUTERIE BOARD

Local Air-dried Ham, Smoked Cartmel Valley Duck Breast & Venison Cumbrian Saucisson,
Mini smoked black Pudding Scotch Egg & Chili Piccalilli

SMOOTH CHICKEN LIVER PARFAIT

Apricot Chutney, Fig, and Endive Salad, Toasted Brioche

DEEP FRIED CROTTIN OF GOATS CHEESE

Textures of Beetroot, Honey Roasted Walnut, Apple Puree, Pea Shoot, Crisp Airdried
Ham, Onion Relish

BROADOAKS SEAFOOD ASSIETTE

With a selection of Individual Garnishes

SEASONAL MELON

Berry Compote, Fruit Sorbet and Vanilla Yoghurt (v)

"DES CUISSES DE GRENOUILL"

Crispy Devilled Frogs Legs, Rustic Caesar Salad

CLASSIC COQUILLE ST JACQUES

Queenie Scallops, Rich Gruyere Cheese Sauce, Edged with Mashed Potato, Herb Crust,
served in a scallop shell

MAIN PLATS

PRIME CUMBRIAN FILLET PAVE HAND CUT FRITES

(Supplement £6.50)

Confit Mushroom, Herb crust Tomato. Au Poivre Sauce

LAKELAND LAMB RUMP

Pommes Anna Potato, Parsnip Puree, Savoy Cabbage and Pancetta, Cartmel Valley Smoked Black Pudding, Redcurrant & Rosemary Jus

SCRUMPTIOUS LAKELAND VENISON PIE

Short crust pastry turned out pie filled with Rich Venison, Root Vegetables, Shallots in a Rich Burgundy Sauce. Served with Fat Chips and Seasonal Vegetables.

HERB CRUSTED COD

Served with Parsley Mash, Charred Young Leeks, Samphire Grass & Potted Morecambe Bay Shrimps, Tarragon Butter Sauce

ROASTED MEDITERANEAN VEGETABLES WITH POTATO GNOCCHI

baked in Rich tomato sauce, Glazed with Goats Cheese,

WILD AND CULTIVATED MUSHROOMS TRUFFLE RISOTTO

Roasted Vine Tomato, Red Onion Relish, pea shoot

GOOSNARGH ROAST CHICKEN BREAST

Served with Fondant Potatoes, Wilted Spinach, Bordelaise Sauce and Cumbrian pancetta

MAPLE GLAZED BELLY PORK

Roasted Red Pepper Mash, Caramelised Apple, Kale, & Cider and Tarragon Reduction

SIDES £3.25

Broccoli & Green Beans / Frites / Fat Chips / Olive Oil Mashed Potato / Seasonal Blue Cheese & Fig Salad

DESSERTS

BROADOAKS STICKY TOFFEE PUDDING

Butterscotch sauce, Brandy Snap Basket Filled with Madagascan Vanilla Ice Cream

MADAGASCAN VANILLA CRÈME BRULEE

Homemade Shortbread Biscuit, Yorkshire Force Grown Rhubarb Compote

CHOCOLATE POT MOUSSE

Dark Chocolate Mousse, Honeycomb, Chocolate Soil, Popping Candy, Italian Meringue

POIRE BELLE-HELENÈ

Vanilla Poached Pear, Madagascan Vanilla Ice Cream, Chantilly Cream, Warm Chocolate Sauce, Toasted Almonds

CREPES SUZETTE

Served Warm with Orange & Grand Marnier Syrup & Ginger Bread Ice-cream

SELECTION OF ENGLISH LAKES ICE CREAMS

Rossini Wafers, Warm Chocolate Sauce

ROYAL ETON MESS

With Passion Fruit Coulis, Summer Berries, Amaretti Crumb

CHEESE

BROADOAKS CHEESE SLATE LOCAL AND CONTINENTAL CHEESES

With: Artisan Crackers, Frozen Grapes, Chutney, Pickled Walnut

£3.95 supplement or **£6.95** as an extra course