



OAKS 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.

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 selection

Sharon Elders

Executive Head Chef

5 COURSE VALENTINES SPECIAL

(Canapes, Entrée, Main Plats & Dessert, Tea or Coffee)

£45 per person

Allow us to select a wine for each course only **£16.95** per person

(2 x Large glasses plus a dessert wine)



ENTRÉE

LOVERS SHARING CHARCUTERIE BOARD ♥

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

SMOOTH CHICKEN LIVER & BRANDY PARFAIT

Carrot & Sultana Relish, Roasted Fig and Endive Salad, with Toasted Brioche

DEEP FRIED CROTTIN OF GOATS CHEESE

Textures of Beetroot, Honey Roasted Walnut, Apple Puree, Pea Shoot

FAN OF MELON

Vanilla Yoghurt, Honey Roasted Figs, Fruit Sorbet, Mint Syrup

"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

ARTISAN SOURDOUGH BREAD served with Lakeland Butter

£3.95



MAIN PLATS

6oz LAKELAND FILLET STEAK

Pomme Frites, Grilled Tomato, Confit Mushroom

£7.25

Supplement

LAKELAND LAMB RUMP

Gratin Potato, Cabbage & Pancetta, Parsnip puree, Redcurrant infused jus

WILD DEER PIE

Local wild deer, casseroled in a red wine sauce & root vegetable, encased in short crust butter pastry. Seasonal Vegetables.

HONEY ROAST PARSNIP

Roasted Red Pepper and Wensleydale Cheese Tart Tatin, Roasted Beetroot and pea shoot

WILDMUSHROOM & SAGE RISOTTO

Sun blush tomato, Sweet & Sour Cherry Tomatoes, Red Onion Relish

SEARED SALMON PAVE & SCALLOPS

Parsley Mashed Potato, Samphire Grass, Frazzled Chorizo, Pesto Cream

ROAST CHICKEN CHASSEUR

Fondant Potato, Buttered Green Beans, Crisp Pancetta

MAPLE GLAZED BELLY PORK

Gratin Potato, Roasted Apple, Curly Kale, Goats Cheese Bon Bon, Cider Velouté

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SIDES

£3.95 each

Cauliflower Cheese

Broccoli & Green Beans

Skinny French Frites

Olive Oil Mash

Blue Cheese, Walnut & fig salad

Petit Pois with Baby Onions & Pancetta

Chunky Jenga Chips

House salad

Au poirve sauce

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

FALLEN CHOCOLATE POT

Dark Chocolate Mousse, Chocolate Soil, Popping Candy, Edible Flowers



TANGY LEMON POSSET

Spiced Baked Plum, Gingerbread Ice Cream,

COUPE NOIR

English Lakes Ice Cream, served with Warm Dark Chocolate sauce & Gavotte Wafer

ALCOHOLIC DESSERTS

ESPRESSO MARTINI

Vodka, Patron XO café & Espresso coffee shaken over ice.



PORNSTAR MARTINI

Vanilla Vodka, Passoa., on fruit purée, served with a mini glass of Prosecco

£5.95 supplement

£11 as an extra course

LOVERS SHARING CHEESE SLATE

BROADOAKS CHEESE SLATE LOCAL AND CONTINENTAL CHEESES

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

£6.95 supplement

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DESSERT WINES 50ml

TORRES FLORALIS MOSCATEL ORO

SPAIN

MUSCAT DE BEAUMES

FRANCE

£5