



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

ENTRÉE

CARTMEL VALLEY SMOKED CHICKEN BREAST

Avocado, Toasted Pine Nuts, Coriander, Chili & Ginger Dressing

ROASTED TOMATO & BASIL SOUP

Pesto Croutons, Soured Cream

SMOOTH CHICKEN LIVER & BRANDY PARFAIT

Apricot & 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

SEASONAL MELON & LOCAL AIR DRIED HAM

Wild Rocket Leaf, Lime & Ginger Dressing

"DES CUISSES DE GRENOUILL"

Crispy Devilled Frogs Legs, Rustic Caesar Salad

CLASSIC COQUILLE ST JACQUES

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

CLASSIC GREEK SALAD

Balsamic Dressing

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ARTISAN SOURDOUGH BREAD served with Lakeland Butter

MAIN PLATS

6OZ LAKELAND FILLET STEAK

Pomme Frites, Herb Crusted Tomato, Parsley Butter

LAKELAND LAMB RUMP

Fondant potato, Wilted Spinach, 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 Goats Cheese Tart Tatin, Red Onion Relish

WILD MUSHROOM, SUNBLUSH TOMATO & TRUFFLE RISOTTO

SEARED FILLET OF SEABASS

Olive Oil Pomme Puree, Samphire Grass, Morecambe Bay Shrimp Beurre Blanc

“FRENCHED” ROAST CHICKEN

Olive Oil Mash, Bacon lardons, button Mushrooms, Tarragon and baby shallots with roast chicken Jus

MAPLE GLAZED BELLY PORK

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

SIDES

Cauliflower Cheese
Broccoli & Green Beans
Skinny French Frites

Petit Pois with Baby Onions & Pancetta
Chunky Jenga Chips
House salad

Olive Oil Mash
Blue Cheese, Walnut & fig 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

COUPE NOIR

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

POIRE BELLE-HELENÈ

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

TANGY LEMON POSSET

Roasted Plum, Gingerbread Ice Cream

ALCOHOLIC DESSERTS

ESPRESSO MARTINI

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

CHOCOLATE MARTINI

Vodka, Baileys & Chocolate Liqueur shaken over ice

CHEESE

BROADOAKS CHEESE SLATE LOCAL AND CONTINENTAL CHEESES

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

DESSERT WINES 50ml

TORRES FLORALIS MOSCATEL ORO

SPAIN

MUSCAT DE BEAUMES

FRANCE

SAMPLE MENU