



LIBATIONS

Aperol Spritz	8
Greystones Gimlet	9.5
Tommy's Margarita	10.5

FOR THE TABLE

Sourdough, crisp bread, salted butter	4.5
Devilled whitebait, tartare	8.75
Beef shin pasties, mustard mayo	9.5

WEEKDAY SET LUNCH

Two courses £27 / Three courses £32

Monday to Friday, 12pm - 3pm

* £4 SUPPLEMENT APPLIES

SANDWICHES

13.5

Served on sourdough, toasted ciabatta or garlic & rosemary focaccia with a choice of triple cooked chips or French fries.

Fish fingers, shredded gem, tartare sauce
 Minute steak, caramelised onions, mustard mayo
 Hot roast chicken, rocket, béarnaise
 Brie and herb roasted red pepper

SIDES

4.75

King cabbage, caraway butter
 Creamed leeks
 Bashed swede
 Triple cooked chips / French fries
 Watercress, chicory and rocket salad, crisp shallots

thewhiteoak.pub

A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves.

All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.

MENU

STARTERS

White bean and barley soup, 'cheese' scone (pb)	8.5
Leeks vinaigrette, soft hen's egg, mushroom toast	9.5
Ham hock terrine, celeriac, cornichons	9
Roast wood pigeon, peppered swede, chanterelles	12
Steak tartare, seeded crispbread	* 13.5
Monkfish scampi, gribiche	11
Shellfish cocktail, Melba toast	* 14
Half dozen Jersey No.2 rock oysters, shallot dressing	* 21

MAINS

Caramelised cauliflower risotto, smoked almonds, 'feta' (pb)	18
Roast squash, lentils, wild mushrooms, goat's curd, toasted seeds	19
Day boat fish and chips, minted peas, tartare sauce	21
Fowey Bay mussels, white wine, garlic, cream, French fries	24
Pan fried fillet of sea bass, spinach, artichokes, sea herbs	* 26
Double chuck and rib cheeseburger, pickles, triple cooked chips, beef and bacon dripping	21.5
Roast Suffolk chicken, creamed leeks, glazed onion, gravy	22
Pig's cheek suet pudding, King cabbage, gravy	23.5
Lancashire hot pot, pickled red cabbage	* 26

35 day aged native breed steaks

watercress, shallot and caper salad, triple cooked chips	
220g flat iron	(8 supp) 29
300g sirloin	(21 supp) 37
500g Chateaubriand	(26 supp) 75
Sauces: Béarnaise / Green peppercorn	3.5
Stilton hollandaise / Marmite hollandaise	

PUDDINGS

Apple, pear and almond crumble, custard	9.5
Basque cheesecake, rhubarb and ginger	9.5
Chocolate orange Tiramisu (pb)	9.5
Chocolate and salted caramel mousse, peanut brittle	9.5
Sticky toffee pudding, clotted cream, butterscotch	9.5
British cheeseboard, sourdough crackers, real ale and onion chutney	* 17