



SHARING BOARDS

SEAFOOD PLATTER

Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail
Severn & Wye Smoked Salmon
£13.95 | £24.95

WHOLE BAKED GARLIC STUDED CAMEMBERT

Tomato Chutney & Warm Bread (V) £9.95

STARTERS

SEASONAL SOUP OF THE DAY

Warm Bread (V) £4.95

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato
Pickled Cucumber (GF) £7.95

CONFIT PHEASANT SPRING ROLL

Spiced Chutney, Carrot, Ginger & Pak Choi £6.95

WILD MUSHROOM GNOCCHI

Harrogate Blue Cheese & Thyme (V) £5.95

BAKED QUEENIE SCALLOPS

Garlic & Parsley Butter, Cheddar & Gruyère Crust
£9.95 | £14.95 Main with Fries

TRADITIONAL SALMON FISHCAKE

Parsley Cream & Dressed Leaves £6.95

FROM THE GRILL



We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & surrounding counties. Dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

100OZ GRAND RESERVE RIBEYE £25.95

80Z GRAND RESERVE SIRLOIN £19.95

Chunky Chips, Onion Rings, Mushroom
Confit Tomato, Dressed Salad
Add a Sauce Blue Cheese or Peppercorn £1.95

SIDES £2.95

Sautéed Potatoes (GF) | Chunky or Skinny Chips
Broccoli & Chantenay Carrots (GF) | House Salad
Sweet Potato Fries | Black Sheep Beer Battered Onion Rings

MAIN COURSES

TARRAGON CHICKEN

Herb Roast Potatoes, Seasonal Greens
Creamy Tarragon Sauce (GF) £14.95

ROASTED VEGETABLE LASAGNE

Pickled Shallot, Carrot & Herb Leaf
Salad & Garlic Bread (V) £10.95

COD LOIN WRAPPED IN PARMA HAM

Sautéed Potatoes, Roast Cherry Tomatoes
Lemon & Thyme Butter (GF) £16.95

BRAISED FEATHERBLADE OF BEEF

Mashed Potato, Roast Shallot, Glazed Carrots
Red Wine Jus (GF) £16.95

SPICED SQUASH CURRY

Carrot & Cardamom Pilaf (V) £11.95

OAK TREE CLASSICS

BLACK SHEEP BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

OAK TREE GOURMET 8OZ BURGER

Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips
Onion Rings & Tomato Chutney £13.95

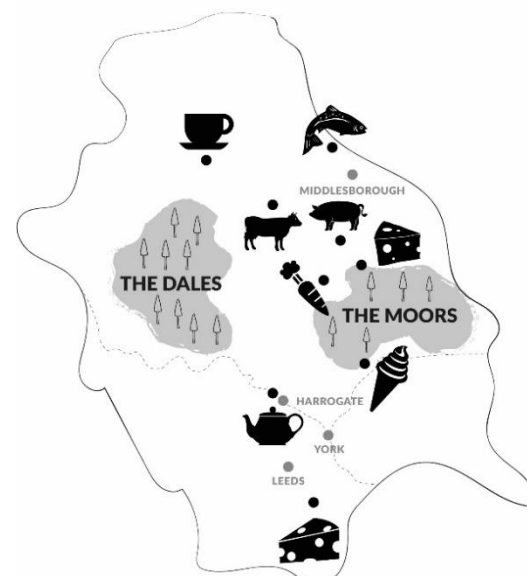
OAK TREE GRAND RESERVE STEAK & ALE PIE










Creamy Mashed Potato, Roast Carrots
& Traditional Gravy £14.95

OAK TREE FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Lemon & Dill
Velouté, Mash & Cheddar Topping, Seasonal Vegetables £14.95

CELEBRATE PROVENANCE



-  Hodgson of Hartlepool Fish
-  Lonton Coffee
-  Smithy House Farm Pork
-  Newsham Grange Beef
-  Shepherd's Purse Cheese
-  Mount St John Vegetables & Fruit
-  Taylors of Harrogate
-  Ryeburn of Helmsley
-  Cryer & Stott Cheesemongers

All our food is prepared to order so we strive to satisfy all dietary requirements.

GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.