THE FOUR OAKS

Royal Sutton Coldfield

MAIN MENU

APERITIES

Prosecco (125ml) - 7.90

Prosecco Rosé (125ml) - 8.60

Lillet Rosé spritz (glass) - 10.50

Sausage roll, brown sauce - 7.50

Gordal olives (ve) - 4.50

mayonnaise - 9.50

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Monkfish scampi, smoked chilli jelly, cured lemon

Curry fried buttermilk chicken, curry leaf, lime

Warm sourdough, whipped salted butter (v) -5

Hugo spritz (glass) - 10

SMALL PLATES -----

Roasted squash, burratina, Pestorissa, crispy onion & pumpkin seed granola (v) - 12.50

Grilled artichokes, crispy chickpeas, romesco, Superstraccia & watercress (ve) - 11.50

Lobster Thermidor sourdough crumpet, pink grapefruit, caper & herb salad - 12.50

Sour cherry harissa lamb chop, labneh, green goddess dressing, pickles - 14

Venison & pork Scotch egg, gherkin ketchup — 7

PERFECT FOR SHARING

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs (n) (serves 2) - 18

Garlic roasted Camembert, Calabrian hot honey, warm sourdough (v) (serves 2) - 18

LUNCH 12 - 5pm Mon to Fri

Turner & George minute steak sandwich, mustard Roast ham & Emmenthal Croque Monsieur, tomato & mayonnaise, onion rings, watercress – 14.50 chilli relish - 11.50 Wood roasted vegetables, rosemary & potato Fish fingers, brioche bun, iceberg lettuce, tartare sauce sourdough, Crematta, lovage pesto (ve) - 11.50 - 11.50 LARGE PLATES -----Chicken & Parma ham schnitzel, loaded wedge salad, Dry-aged pork T-bone, Burford Brown egg, hash green goddess & buttermilk dressing, fries - 18.50 browns, caper & golden raisin gravy - 17 Malaysian cauliflower & chickpea curry, basmati rice, Turner & George dry-aged burger, Emmenthal, thyme flatbread, mint coconut yoghurt (n) (ve) - 17.50 gherkins, fries, burger sauce - 17.50 + Add triple smoked streaky bacon - 2.50 Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress - 23.50 Symplicity vegan burger, melted slice, gherkins, fries, + Add peppercorn sauce - 2.50 burger sauce (ve) - 16.50 Haddock & chips, mushy peas, tartare sauce, curry Roasted coley, fine beans, shallots & new potatoes, Pestorissa butter, crispy capers - 19.50 ketchup - 18 Smoked chicken Caesar salad, ciabatta croutons, Pie of the day -19Ask a member of the team for today's pie smoked anchovy, 24-month Parmesan — 18.50

SIDES

Loaded wedge salad, chives, crispy onions, green goddess & buttermilk dressing (v) - 7

Roasted heritage carrots, shallots, Pestorissa butter (v) - 7

Ashlyn goats cheese & rosemary dauphinoise (v) -8 50

Chips / Fries / Onion rings (ve) -5





ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans, (n) contains nuts &/or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 10% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

TSCs – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian S vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.