

# THE FOUR OAKS

Royal Sutton Coldfield

# NGCI MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

## BRUNCH

Full English - triple smoked bacon, hash brown, flat mushroom, plum tomato, baked beans, Burford Brown egg, gluten free toast – 15

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) – 15

Avocado on gluten free toast, poached Burford Brown egg, sour cherry harissa (v) – 9.50

Smoked salmon on gluten free toast, scrambled Burford Brown eggs – 15.50

Proper bacon sarnie - triple smoked bacon, gluten free loaf – 8.50

## WHILST YOU DECIDE

Gordal olives (ve) – 4.50

Smoked anchovies – 5

## SMALL PLATES

Soup of the day, warm gluten free bread (ve) – 7  
*Ask a member of the team for today's soup*

Heritage tomatoes, pickled Crematta®, charred artichokes, peppers (ve) – 9

Buttermilk fried chicken, Korean BBQ sauce – 9.50

Sticky Teriyaki baby back ribs, toasted sesame, chilli – 8.50

Goats cheese & pea arancini, lovage pesto, broad bean, lemon dressing (v) – 7.50

## PERFECT FOR SHARING

Baked Camembert, apple & brandy chutney, warm gluten free bread (v) (serves 2) – 16

British charcuterie, pork rillettes, gluten free toast, pickles, marinated figs (serves 2) – 18

## LUNCH 12 - 5pm Mon to Fri

Sirloin steak sandwich, salsa verde, rocket, caramelised mustard onions, fries – 15

Open heritage tomato sandwich, avocado, pickled peppers, Ve-Du-Ya Crematta®, fries (ve) – 11.50

## LARGE PLATES

Sea bream & king prawn Malabar curry, toasted coconut black rice, coriander, crispy samphire – 19

Roasted squash & chickpea salad, charred onions, Superstraccia™, Puy lentil dressing (ve) – 14

Smoked potato & leek risotto, toasted nori potato crisps (ve) – 14.5

Caesar salad, roast garlic croutons, smoked anchovies, Parmesan – 12  
+ Add grilled chicken - 4

## THE GRILL

Scotch 8oz flat iron steak, watercress, garlic butter, fries – 24  
+ Add peppercorn sauce - 2.50

Flat iron chicken, smoked bacon & chive butter, radish, pea & watercress salad, fries – 19.5

Dry-aged pork T-bone, green peppercorn, apple & sage jus, fries – 18.5

35-day dry-aged 10oz ribeye steak, watercress, shallot & caper salad, fries – 36  
+ Add peppercorn sauce - 2.50

## SIDES

Chips / Fries / Onion rings (ve) – 5

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach (ve) – 7

Sautéed chard, chilli, lemon dressing (ve) – 6

Garden salad, heritage tomatoes, pink onions (ve) – 5.50

## DESSERTS

Apple & blueberry crumble, almond & coconut topping, custard (ve) – 7

Three scoops of ice cream or sorbet – 6.50

Chocolate (v), Vanilla (v), Honeycomb (v), Clotted Cream (v), Banana Split (v), Hazelnut (v), Lemon (ve), Mango (ve), Raspberry (ve), Blackcurrant (ve), Blood Orange (ve)



## ALLERGY INFORMATION

*(v) suitable for vegetarians, (ve) suitable for vegans.*

*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!)*

*T&Cs – 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 & 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.*