

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 – 14.50

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) – 14.50

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

SMALL PLATES

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

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

Gordal olives (ve) – 4.50

Curry fried buttermilk chicken, curry leaf, lime mayonnaise – 9.50

Warm gluten free bread, whipped salted butter (v) – 5

PERFECT FOR SHARING

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

Garlic roasted Camembert, Calabrian hot honey, warm gluten free bread (v) (serves 2) – 18

LUNCH 12 - 5pm Mon to Fri

Turner & George minute steak sandwich, gluten free bread, mustard mayonnaise, watercress – 14.50

Wood roasted vegetables, gluten free bread, Crematta, lovage pesto (ve) – 11.50

Fish fingers, gluten free bun, iceberg lettuce, tartare sauce – 11.50

LARGE PLATES

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress – 23.50
+ Add peppercorn sauce - 2.50

Roasted coley, fine beans, shallots & new potatoes, Pistorissa butter, crispy capers – 19.50

Dry-aged pork T-bone, Burford Brown egg, hash browns, caper & golden raisin gravy – 17

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce – 17.50

Haddock & chips, mushy peas, tartare sauce – 18

SIDES

Roasted heritage carrots, shallots, Pistorissa butter (v) – 7

Ashlyn goats cheese & rosemary dauphinoise (v) – 8.50

Chips / Fries (ve) – 5

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DESSERTS

Cherry, almond & coconut crumble, vanilla bean custard (n) (ve) – 7

Three scoops of ice cream or sorbet – 6.50

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

CHEESE

Artisan British cheeseboard, quince jelly, gluten free toast (v) – 12.50



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!)

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.