THE FOUR OAKS

PRIX FIXE MENU

Royal Sutton Coldfield

Two course 18
Three course 22

SMALL PLATES Handmade pork pie, Branston® Original Pickle, celeriac & apple slaw Spicy whitebait, tartare sauce Roast beets, labneh, wild garlic & lovage pesto, smoked almonds 🖤 🕸 MAINS King prawn linguine, chilli, garlic, parsley Fried mushroom & ve-du-ya pizza fritta, Superstraccia, basil 🕫 🕦 Lamb merguez sausage, garlic mash, cavolo nero, sour cherry harissa jus DESSERTS Peach melba, coconut & almond crumble, vanilla custard @ 🕲 Double chocolate & banana brownie, banana split ice cream V Toffee apple arctic roll, blackberry, pistachio V SIDES Burrata, charred Tenderstem® broccoli, Jerusalem artichokes, smoked almonds Crispy smashed potatoes, sour cream, chives $\mathbf{V} + 7$ Loaded wedge salad, chives, crispy onions, ranch dressing @+7 Chips / Fries # + 5





ALLERGY INFORMATION

 ${\Bbb V}$ suitable for vegetarians, ${\Bbb Q}$ suitable for vegans, ${\Bbb Q}$ contains nuts ${\frak S}$ / 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!) $T \otimes C's$ – For full terms \otimes conditions please view our main menu.