

WOODLANDS PARK

HOTEL

Welcome to The Oak Restaurant

We are delighted to welcome you to the Oak Room Restaurant. With its original oak panelling and spectacular bay windows, it provides a special setting to sample our Head Chef's menu.

Whatever the occasion, we invite you to indulge, enjoy and relax. We wish you a very enjoyable dining experience with us.

James O'Grady
Head Chef

Marius Domitian
Restaurant Manager



Two AA Rosettes for
Culinary Excellence

*Hand*PICKED
HOTELS

SEASONAL MENU

STARTERS

Split yellow pea & Blythburgh ham soup £8

Sourdough
(kcal 535)

Hand dived, day boat scallops £18

Apple, chicken wing
(kcal 391)

Silent Pool gin cured salmon £12

Lemon purée, pickled mustard seed
(kcal 462)

Wild mushrooms £11

Black truffle, Jerusalem artichokes on sourdough
(vg/pb) (kcal 215)

Tunworth cheese tart £11

Fig, spiced honey
(kcal 795)

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.



AFTER DINNER DRINKS ON THE ROCKS

Bailey's Irish Cream £7.75

Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

Drambuie £5.25

A golden liqueur made from Scotch whisky, heather honey, herbs and spices

Disaronno £5

Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

Hennessy XO £25.50

A rich, spicy, complex and truly historical Cognac with a palate that is warmly embraced with flavours of candied fruit

Hibiki Suntory 17YO £14.25

A world-renowned Japanese blend, Hibiki 17 Year Old is made with aged malt and grain whiskies from Suntory's distilleries

AFTER DINNER SIGNATURE COCKTAILS

Negroni £13.50

Gin, sweet Vermouth and Campari, garnished with orange

Espresso Martini £13.50

Vodka, Kahlúa and espresso

Elderflower Collins £13.50

Gin, elderflower and lemon juice, topped with soda and a lemon wedge

Old Fashioned £13.50

Whiskey, orange bitters, soda water

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MAIN COURSES

Cornish turbot £35

Brown shrimp butter, sweetheart cabbage, capers, sea vegetables
(kcal 481)

Globe artichoke £24

Braised shallots, winter squash, parsnip
(vg/pb) (kcal 251)

Herb roasted root vegetable wellington £19

Brussel sprouts, chestnuts
(vg) (kcal 474)

Dry aged fillet of beef £38

Oxtail Bourguignon, creamed potato, sautéed spinach
(kcal 944)

Loin of Sussex venison £35

Savoy cabbage, fondant potato, celeriac
(kcal 510)

Sutton Hoo free range chicken £29.50

Wild mushrooms, black truffle
(kcal 396)

Chateaubriand £85 (Serves 2)

Roasted bone marrow, Bordelaise sauce, boulangère potato
(kcal 2,589)

SIDES £5 each

Triple-cooked chips (kcal 339)

Boulangère potato (kcal 425)

Glazed heritage carrots & parsnips (kcal 170)

Mulled cider red cabbage & apple (kcal 33)

Winter greens, confit garlic (kcal 33)

DESSERTS

Black forest trifle £9
Preserved Amarena cherries and Kirsch (kcal 970)

Vanilla Mascarpone crème brûlée £9
Prunes and shortbread (kcal 390)

Sticky toffee pudding £9
Clotted cream (kcal 612)

Bramble, apple and nutmeg strudel £9
Apple sorbet (vg/pb) (kcal 390)

Selection of three British cheeses £14
Pear chutney, artisan crackers, grapes (kcal 314)

Truffles £4.50
Tea or coffee (kcal 215)

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INDULGING LIQUEUR COFFEES

Irish Coffee £10.75

Fine Italian roast coffee with Jameson whiskey and demerara sugar, crowned with fresh double cream

Calypso Coffee £8.50

Fine Italian roast coffee with Kahlúa, and demerara sugar, crowned with fresh double cream

Seville Coffee £9

Fine Italian roast coffee with Cointreau, crowned with milk foam

Café Disaronno £8.75

Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

Baileys Coffee £11.50

Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso (kcal 0) £3.50

Americano (kcal 0) £3.50

Latte (kcal 97) £3.50

Cappuccino (kcal 65) £3.50

Hot Chocolate (kcal 307) £3.50