



**The Greene Oak**  
at Oakley Green

**Table**

Sourdough and seeded loaf, sea salted butter 4  
Pickled allotment vegetables, artichoke dip 7  
Mrs Sheen's black pudding croquettes, HP 7.5

**Starters**

English pea and wild garlic soup, curds 6  
Wiltshire globe artichoke, summer truffle 8.5  
Cured River Test trout, pickled fennel, dill 8  
Brixham Queen scallops, smoked chilli butter 11  
Pressed country terrine, peach and elderflower jelly, toast 7.5  
Wild rabbit, black pudding, fried pheasant egg, sea vegetables 9

**Mains**

Chargrilled pod peas, broad beans, sautéed dumplings, horseradish 14  
Saltmarsh lamb, runner beans, hot pot potatoes, roasting juices 17.5  
Roast Berkshire duck, leg pie, spring cabbage, gooseberries 18  
Steamed River Esk mussels, Scrumpy, garlic, chips 15  
Brixham hake, purple sprouting broccoli, clams, chilli 16  
Torbay sole, brown butter, sea vegetables, sherry vinegar dressing 18

**45 day aged rare breed steaks, béarnaise, watercress, chips**

*220g Red Poll flat iron 17.5*  
*400g Belted Galloway rib on the bone 28*  
*800g Shorthorn T-bone, roast bone marrow for two 60*

**Sides 4**

Sprouting broccoli, chilli, almonds / Runner beans, mint  
Cornish earlies, lovage / Triple cooked chips  
Allotment salad

**Puddings 5.5**

Apple and gooseberry pie, custard  
Sticky toffee pudding, clotted cream ice cream  
Double chocolate mousse, salted caramel, popcorn ice cream  
Raspberry, champagne and elderflower jelly  
Black Cow cheddar cheese, Eccles cake 7