



THE
THREE OAKS
GERRARDS CROSS

Lunch - April 2024

Small Plates

Seeded White & Wholemeal Sourdough,
whipped marmite butter, lemon & parsley spring onion houmous (v) - 5.5

Maple Roasted Swede Soup,
toasted sunflower seed, pickled swede, chive oil (ve)(gf) - 8.5

Whipped Ricotta & Charred Tenderstem Broccoli,
harissa, sherry vinegar & shallot jam, crispy shallots, sunflower seeds (v)(gf) - 9.5

Salt & Pepper Dusted Squid,
spinach & pickled cucumber salad, lemon & lime dressing,
kiwi ketchup, togarashi - 9.5

Kaffir Lime Cured Loch Duart Salmon,
lime curd, lime pickled marinated kohlrabi, crispy fish cracker (gf) - 11.50

Birria Style Beef Croquette,
smoked cheese, green pepper salsa verde - 10

Main Plates

Tandoori Carrot,
house paneer cheese, spiced green chutney, spiced filo cracker,
mango chutney gel, pickled cucumber & red onion salad (v) - 16.5

Barbecued & Glazed Celeriac,
sunflower seed & toasted hazelnut granola, pickled celeriac,
roasted celeriac dashi (v)(gf)(n) - 17.5

Beer Batter Cornish Haddock,
pea purée, house tartar sauce & frites - 17.5

Pan Roasted Cornish Cod,
pea pesto, vadouvan carrot purée, cider batter scraps, potato string (n) - 23.5

Gochujang Marinated Chicken Breast,
black rice, charred bok choy, pickled sugar snap peas - 22.5

Highland Dry Aged 6oz Bavette,
peppercorn cream, house frites (gf) - 21.5

Himalayan Salt Aged 8oz Chargrilled Ribeye,
peppercorn cream, crispy onions, house frites (gf) - 33.5

Side Plates

House Frites (v)(gf) - 5.5

Roasted Beetroot, balsamic & stem ginger emulsion (ve)(gf) - 5.5

Roast Carrots, honey & caraway butter (v)(gf) - 6.5

Green Beans, onion butter, black onion ketchup (v)(gf) - 6.5

Braised Red Cabbage (v)(gf) - 6.5

If you have any allergies or intolerances, please consult with a member of the team before placing your order

(gf) – Gluten free, (v) – Vegetarian, (ve) – Vegan, (n) – Contains Nuts

A discretionary service charge of 12.5% is added to all tables