Our food is locally sourced where possible, and freshly cooked for you by our kitchen team. For allergen advice & gluten free (gf) please ask / notify your server. Vegan(vg) and Vegetarian meals(v) are marked as indicated. Many of our meals can be adjusted; simply ask your server if you have any requirements.

On Sundays we offer traditional roast dinners as well as options for those of you who prefer an alternative.

Starters

The Oak Scotch Egg with black pudding, salad & house dressing	8.00
Halloumi Fries (v) with sweet chilli sauce and salad garnish	8.00
Whitebait with a lemon wedge, side salad & tartare sauce	8.00
Chicken Wings smoked BBQ chicken wings	8.00

Mains

The Cowpers Oak Burger Selection

All our burgers are served in a seeded brioche bun loaded with tomato, lettuce, & BBQ Mayo. Then add your choice of our own hand cut chips or fries. On the side we serve our own homemade slaw.

all at £15.00

6oz Chargrilled Beef Burger (gf)

Homemade Southern Fried / Plain Chicken Burger

Halloumi & Avocado Burger (v) served in a brioche bun with BBQ mayo, tomato, lettuce, & coleslaw on the side.

Moving Mountains Burger (v,vg) served in a vegan bun with tomato, lettuce & salsa.

Toppings Available:

Mature Cheddar /Gorgonzola /Bacon/ Jalapenos/ House Pickles/Caramelised onions @ £1.00 per topping

Sunday Dishes

Cod and Chips Homemade beer battered cod with hand cut chips, mushy peas & tartare sauce	17.00
King Prawns (gf) Pan seared in garlic and herb butter with fries, salad and coleslaw. (Prawns served shell on)	18.00
Wholetail Scampi with fries, salad and tartare sauce	15.00
Sausage and Mash Locally sourced sausages served with seasonal vegetables and homemade caramelised onion gravy	16.00
Full Rack of Ribs smoked for 8 hours served with fries and slaw	27.00
Half Rack of Ribs smoked for 8 hours served with fries and slaw	17.00
Salad of the Day please ask for details	16.00

Sunday Roast

Served with homemade Yorkshire puddings, roast potatoes, seasonal vegetables and gravy Bottomless roasties and yorkies, just ask. Extra Jug of Gravy £1.50

Slow Cooked Brisket of Beef	17.00	Slow Roast Leg of Lamb	17:00
Beetroot and Butternut Squash Wellington	15:00	Porchetta rolled belly of pork infused with Garlic, thyme, lemon, & salt.	17:00