

Nibbles

- Foraged rosemary, thyme & black garlic focaccia, truffle & herb butter £5.95 620kcal v (ve available)
- Gordal olives £5.95 139kcal ve, gf
- Grilled flatbread & dips, roasted red pepper hummus, whipped feta, baba ghanoush £6.95 714kcal v
- Piri piri pork scratchings £4.95 403kcal gf
- Smoked almonds £5.95 302kcal n, gf

Smaller plates

- Crispy calamari, salad, lemon & wasabi aioli £8.95 620kcal
- Ham hock & cheddar croquettes, celeriac remoulade, chive £7.95 540kcal
- Sweetcorn soup, salsa fresca, house focaccia £9.95 430kcal ve, gfa
- Chicken liver pâté, onion jam, toasted focaccia £9.95 650kcal gfa
- Corn ribs, old bay seasoning, chipotle mayonnaise £6.95 320kcal ve, gf

- Crispy chicken wings, garlic & parmesan, ranch dip £8.50 640kcal gf
- Roasted beetroot, whipped goat’s cheese, salsa verde £7.95 360kcal v, gf
- Black pudding Scotch egg, apple sauce, watercress £8.50 560kcal
- Compressed watermelon, ginger, soy & sesame dressing, puffed rice & chilli £7.50 190kcal ve, gf
- Smoked haddock fishcake, coriander sauce, salsa macha, pickled cucumber £9.95 510kcal
- Crispy pressed Korean chicken thigh, gochujang ketchup, cucumber salad £8.95 610kcal
- Crushed roasted patatas bravas, spiced tomato sauce £6.95 420kcal ve, gf

Lighter bites

- Ploughman’s sharing platter (perfect to share between 2), molasses glazed ham, chicken liver pâté, sweet chilli pork pie, black pudding Scotch egg, house focaccia, local cheddar cheese, balsamic onion, vine tomatoes, radish £24.95 2217kcal
- Caesar salad, crisp romaine lettuce, anchovy, crispy bacon, parmesan, Caesar dressing, baked croutons £12.95 670kcal gfa
- Add on:
Lemon & garlic chicken £3.00 180kcal gf
Halloumi £3.00 223kcal v, gf

Roasts

Roast rump of Welsh beef, Yorkshire pudding, pan gravy £23.00 1654kcal gfa

Roasted pork loin, crackling, apple sauce, pan gravy £20.00 1501kcal gf

Chicken breast, apricot & sage stuffing, pan gravy £21.00 1587kcal

Chickpea & sweet potato loaf, vegan gravy £20.00 1002kcal gf, ve

All our roast dinners are served with herb roasted potatoes & seasonal vegetables

Larger plates

- Steak burger, toasted brioche bun, tomato & chilli relish, tomato, onion, gem lettuce, coleslaw, fries £18.50 1495kcal gfa
- Add on:
Korean BBQ pulled pork £2.00 195kcal
Streaky bacon £1.50 97kcal gf
Blue cheese & onion jam £2.00 209kcal v, gf
Extra Patty £3.00 361kcal gf
- Pan seared salmon, summer vegetable & herb orzo, citrus dressing £20.95 882kcal
- Redefine™ meatless burger, vegan cheese, tomato & chilli relish, gem lettuce, tomato, brioche style bun, coleslaw, fries £18.95 1075kcal ve, gfa

- Grilled peri chicken thigh ciabatta, peri mayo, garlic butter, rocket, fries £14.95 1097kcal
- Thai style crispy beef salad, crisp lettuce, cucumber, tomato, onion, coriander, mint & chilli salad £14.95 580kcal gf, (ve available)
- Feta & roasted pepper quiche, sour cream & chive potato salad, garden salad £13.95 735kcal v
- Courgette & Summer vegetable fricassee, charred focaccia, superstraccia £13.95 916kcal ve

Sides

- Honey roasted chantenay carrots £5.95 140kcal v, gf
- Crispy courgette, parmesan, pesto £5.95 240kcal v, gf
- Chunky chips £5.95 465kcal ve, gf
- Fries £5.95 408kcal ve, gf
- Upgrade to:
Salt & pepper £1.95 158kcal ve, gf
Truffle & parmesan £2.95 80kcal v, gf
- Creamed potato, chives £5.95 308kcal v, gf
- Crispy herb roasted potatoes £3.95 544kcal gf
- Pigs in blankets £6.95 289kcal v
- Oakfield IPA onion rings £5.95 768kcal ve, gf
- Bread & butter £1.95 324kcal v
- Peppercorn sauce £2.95 123kcal gf
- Pan gravy £2.00 110kcal gf
- Garden salad £4.95 110kcal ve, gf
- Garlic ciabatta £5.95 448kcal v
- Add:
Mozzarella £1.00 189kcal v



We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens are completely removed. Adults need around 2000 kcal per day.

v = Vegetarian ve = Vegan gf = Gluten Free gfa = Gluten Free Option Available n = Contains Nuts



THE OAKFIELD

Built in 1885, Oakfield House was once a private home at the heart of the estate. In 1931, it became part of Chester Zoo, founded by George Mottershead. Today, it remains a beloved landmark - now home to The Oakfield, a pub celebrating good food, history, and heritage.

We take pride in our kitchen garden, where we grow a variety of fresh herbs, vegetables, and fruits that inspire our menu. Whenever possible, we use these homegrown ingredients in our dishes, adding a fresh, seasonal touch to everything we serve. The garden not only supports our commitment to sustainability but also allows us to craft unique seasonal specials that reflect the best flavours of each time of year.