

The Oak Tree Inn

W E L C O M E

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A YORKSHIRE WELCOME.

A warm Yorkshire welcome to The Oak Tree, Helperby, proud to be one of North Yorkshire's finest food destinations. Our pure purpose is to ensure that you, our valued customer, has the opportunity to sample some of the region's finest ingredients set to a palette of tastes that excite and satisfy. We are confident that our wide range of dishes will successfully deliver just what you would expect from a quality restaurant, in the beautiful settings of an iconic British pub. Relax and enjoy and allow the team to take care of your experience with us.

OUR KITCHEN GARDEN.

We believe in getting the best out of Yorkshire. We are very privileged to have our very own kitchen garden at Mount St John in Felixkirk, where we can grow the finest fruit and vegetables that Yorkshire has to offer.

OUR SUPPLIERS.

At The Oak Tree, we believe in a passion for high quality, locally-sourced fresh food, a role at the heart of the community and a commitment to providing the warmest Yorkshire welcome. This is why we only source our produce locally, using suppliers from around the North of England such as fish from Hodgsons of Hartlepool, chicken from Soanes Poultry, burgers from Yorkshire Wagyu and Grand Reserve beef from Country Valley. This means that you, our guest, get the very best out of Yorkshire and the North of England.

All our food is prepared to order so we strive to satisfy all dietary requirements. GF - represents dishes that are gluten free. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of 8 or more.

The Oak Tree Inn

STARTER.

Seasonal Soup Of The Day (V) | £6

Freshly Baked Sourdough

Prawn & Crayfish Salad (GF) | £9

Baby Gem • Pickled Cucumber
Bloody Mary Cocktail Sauce • Celery Salt

Try It With | Picpoul de Pinet, Domaine de Morin Langaran, France

Pressed Yorkshire Ham Terrine | £7.5

Pickled Vegetables • Piccalilli Gel

Try It With | The Southerly Chardonnay, South East Australia

Wensleydale Cheese Twice Baked Soufflé (V) | £8

Fennel & Apple Salad • Tarragon Dressing • Candied Walnuts

Try It With | Pinot Noir, Baron Phillippe de Rothschild, France

Chicken Liver Parfait | £7.5

Onion Jam • Toasted Brioche

Try It With | The Southerly Chardonnay, South East Australia

Roast King Scallops & Sticky Pork (GF) | £13

Apple • Creamed Celeriac • Cider Caramel

Try It With | Chardonnay, El Campesino, Chile

St Helen's Goats Cheese Bon Bons (V) | £8

Plum Chutney • Candied Hazelnuts

Try It With | Sauvignon Blanc, Panul, Chile

AGED BEEF.

Aged for a minimum of 21 days and matured on the bone for outstanding flavour. Served with Chunky Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad

8oz Grand Reserve Sirloin | £24

Try It With | Shiraz, Puertas Antiguas, Chile

8oz Grand Reserve Ribeye | £26

Try It With | Shiraz, Puertas Antiguas, Chile

Sauce | Béarnaise • Blue Cheese • Peppercorn Sauce | £2

MAIN.

Black Sheep Beer Battered Haddock | £14

Chunky Chips • Mushy or Garden Peas • Tartare Sauce • Lemon

Try It With | Pint of Bitter or Prosecco Cecilia Beretta Brut NV, Italy

Yorkshire Wagyu Burger | £14.5 | Add Bacon | £1.5

Chunky Chips • Brioche Bun • Cheese • House Relish

Try It With | Shiraz, Puertas Antiguas, Chile

Aged Steak & Ale Pie | £15

Hand Cut Chips or Mash • Seasonal Greens • Proper Gravy

Try It With | La Brouette Rouge, Celliers Jean d'Alibert, France

Honey & Five Spice Glazed Breast Of Duck (GF) | £18

Pumpkin • Fondant Potato • Pickled Shiitake Mushrooms
Leeks • Star Anise Jus

Try It With | Pinot Noir, Baron Phillippe de Rothschild, France

Pan Seared Seabream | £17

Pine Nut Crust • Celeriac • Red Wine Shallots • Lemon Beurre Blanc

Try It With | Sauvignon Blanc, Panul, Chile

Vegan Squash & Winter Root Risotto (V) | £14

Butternut Squash • Roast Winter Roots
Kale Pesto • Crispy Shallots

Try It With | Chardonnay, El Campesino, Chile

Fillet of Cod (GF) | £17.5

Crispy Potatoes • Caramelised Cauliflower • Buttered Leeks
Mussel Cream Sauce

Try It With | Sauvignon Blanc, Taringi, Marlborough, New Zealand

Yorkshire Wolds Chicken Breast | £15

Tarragon Gnocchi • Wild Mushroom & Spinach Ragu
Parmesan Crisps • Chicken Sauce

Try It With | Pinot Noir, Baron Phillippe de Rothschild, France

Rump Of Lamb (GF) | £22

Potato Dauphinoise • Caponata • Sprouting Broccoli • Red Wine Sauce

Try It With | Tempranillo, Masia, Spain

SIDES. (GF) | £3.5

01 Chunky Chips

02 Mashed Potato

03 Dressed Salad

04 Seasonal Greens
& Herb Butter

05 Skinny Fries

06 Honey Roast
Root Vegetables

DESSERT.

Sticky Toffee Pudding | £6.5
Butterscotch Sauce • Cinder Toffee Ice Cream

Affogato | £5
Vanilla Ice Cream • Hot Espresso • Biscotti

Mulled Winter Berry & Almond Tart | £6.5
Amaretto Cream • Almond Brittle

Chocolate & Orange Panna Cotta | £6.5
Clementine Curd • Cookie Crumb • Cocoa Tuille

Apple Tarte Tatin | £7
Apple Caramel • Vanilla Ice Cream

Iced Blackberry Parfait | £6.5
Mulled Blackberries • Almond Granola • Clotted Cream

Ryeburn Of Helmsley Trio Of Sorbet | Ice Cream (GF) | £5
Please ask for our selection

DESSERT WINE.

Chateau Septy Monbazillac, France (half bottle)
75ml | £4.45 | Bottle | £19.95

Chateau Petit Vedrines Sauternes, France (half bottle)
Bottle | £23.95

COFFEE. | £2.95

Selection of speciality coffee from **Coffee Care, Skipton.**
Freshly ground cafetière made with Three Peaks coffee beans. Speciality coffee using Caffè Napoli beans for our coffee machines.

TEA. | £2.95

Taylors Of Harrogate Specialty Tea
Please ask for our selection.

LIQUEUR. | £5.95

Calypso Coffee • Baileys Latte • French Coffee • Irish Coffee

CHEESE.

Cryer & Stott Cheesemongers, West Yorkshire.
Served with Artisan Biscuits • Grapes • Celery • Chutney

Three Cheeses | £8

Five Cheeses | £12

Stottie Goats’ Cheese

A new mould ripened goats milk brie made using the finest Yorkshire milk. This cheese is smooth, rich and creamy with a fresh clean flavour. Shortlisted for the best Yorkshire cheese at the Deliciously Yorkshire Awards 2018.

Swaledale

This cheese is made from Swaledale milk which holds the terroir of rich grassland & gives life to the distinctive flavours. It has a moist, soft deliciously melting texture, it dissolves on the tongue, the taste is mild but with a gentle herbal sharpness. Matured to develop an appealing natural rind.

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow’s milk. Exclusive to Cryer & Stott Cheesemongers. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience. Bronze winner at the 2018 World Cheese Awards.

The Duke Of Wellington

Cryer & Stott created this cheese for Her Majesty the Queen in 2014. A celebration hosted at The British Embassy, Paris. It was then sold exclusively to Embassies across the world. The cheese is matured for 15 weeks and it has an almost buttery taste, a great introduction to blues.

Ewe Beauty

This is a semi soft ewes milk cheese which has been likened to a pecorino style. Matured for five months, it has a nutty flavour profile with a hint of caramel. This cheese was awarded gold and best in class at the Great Yorkshire Show, before being crowned supreme champion cheese 2019.

PORT.

Graham LBV Port
75ml | £2.95 | Bottle | £25.95

Quinta do Noval 10yr Tawny Port
Bottle | £44.95

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