

THE OAK ROOM

A La Carte Menu



NIBBLES

Selection of Breads, Unsalted Butter £3.50 | Mixed Olives £5
Charcuterie Board, Gherkin, Sourdough £7

TO START

Pan Seared Scallops
bacon jam, preserved apple, charred spring onion, lovage & cider vinaigrette £13.95

Heritage Tomato Tarte Fine
roasted fennel, tomato relish, horseradish cream, basil £9.50

Pigeon
black pudding croquette, pickled beetroot, cherry purée, pigeon sauce £9.50

Lemon and Ricotta Gnudi
black garlic purée, caramelised almonds, charred broccoli, watercress £9.50

MAINS

Baked Cod Loin,
kohlrabi fondant, charred courgette, braised gem lettuce,
pickled kohlrabi, lobster bisque £23

Roasted Corn-fed Chicken
grilled asparagus, sage & red onion pomme purée, roasted chicken sauce £23

Pea and Mint Tortellini
pea velouté, feta, truffle oil, peashoots £18

8oz Sirloin Steak
roasted tomato, portobello mushroom, fries and peppercorn sauce £26.50

8oz Fillet Steak
roasted tomato, portobello mushroom, fries and peppercorn sauce £35

Please ask our team if you require information regarding allergens,
intolerances or special dietary requirements.

A discretionary service charge of 12.5% will be added to your bill.

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PUDDINGS

Dark Chocolate Crèmeux
passionfruit sorbet, cocoa nib tuile
£9

Cinnamon Parfait
rosewater jelly, pistachio cake, white chocolate ganache, lime segments
£9

Vanilla Panna Cotta
macerated strawberries, strawberry gel, basil meringue, lemon zest
£9

Selection of British Cheeses
crackers, grapes and spiced chutney
£11

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