



THE OAKLEY COURT
— WINDSOR —

Valentine's Day in The Dining Room

Native Rock Oyster | Pickled Cucumber | Oscietra Caviar

Buttermilk Cauliflower | Caper & Raisin Dressing
Cheese Fondue | Pickled Walnut

Citrus Cured Salmon | Salt Baked Beetroots
Herb Infused Goats Curd | Black Tapioca & Red Vein Sorrel

35 Day Dry Aged Fillet of Beef Wellington | Fondant Potato
Vichy Carrots | Sautéed Kale | Perigord Truffle | Red Wine Jus

A Valentines Cake to share | Yorkshire Champagne Rhubarb
Amalfi Lemon | Bourbon Vanilla & Ivoire White Chocolate