

THE OAK HALL

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2 courses £35

3 courses £45

STARTERS

SOUP OF THE DAY

ORKNEY SCALLOP

Roast Hand Dived Orkney Scallop, Isle Of Wight Tomatoes, Sea Buckthorn, Oscietra Caviar

BEETROOT & DOUGLAS FIR

Roast Beetroot, Douglas Fir, Granny Smith, Almond and Rosary Ash Goats Cheese

PIGEON

BBQ Squab Pigeon, Plum, Nasturtium, Chicory

MAINS

ROAST SIRLOIN

Horseradish, Cauliflower Cheese, Roast Potatoes, Parsnip, Braised Red Cabbage, Yorkshire Pudding, Greens

ROAST CHICKEN

Lemon Thyme, Cauliflower Cheese, Roast Potatoes, Parsnip, Braised Red Cabbage, Yorkshire Pudding, Greens

HALIBUT

Roast Halibut, Mussel, Prawn, Leek, Cucumber, Sea herbs, Sauce Verjus

PUMPKIN & RED LEICESTER

Roast Delica Pumpkin & Sparkehorn Red Leicester Tart, Cider and Sage

DESSERTS

70% CHOCOLATE

Caramelised Dark Chocolate Mousse, Espresso, Vanilla Ice-cream

STICKY TOFFEE PUDDING

Vanilla Ice-cream

CHEESE (£6 supplement)

Selection of Local Cheeses, Fruit Bread, Apple Chutney

TRY OUR EXCELLENT WINE PAIRINGS...

PICPOUL DE PINET, DOMAINE ROQUEMOLIÈRE, FRANCE £36

Notes of fresh fruits and citrus, with good minerality makes this an excellent pairing with our mullet

L'AMOUR CÔTE DE PROVENCE, FRANCE £40

Provence is highly renowned as a region that produces beautifully light and refreshing wines.

This excellent wine enhances the flavours of our sirloin

MALBEC, ARGENTINA £48

A full bodied red with jammy fruit flavours that complements Beef