

VALENTINE'S AT THE OAK HALL

STARTERS

QUAIL AND SORREL | £15

BBQ Quail, Crisp Thigh, Sorrel, Verjus, Grape, Juniper

ORKNEY SCALLOP | £15

Hand Dived Orkney Scallop, Vadouvan, Oscietra Caviar, Granny Smith, Kohlrabi, Tarragon

ARTICHOKE AND CAULIFLOWER | £15

Jerusalem Artichoke, Roast Cauliflower, Shimeji, Plum

SOUP OF THE DAY | £11

Homemade Bread

MAINS

COTE DE BOEUF TO SHARE | £75

Roasted Cote de Boeuf, Beef and Onion Brioche, Mustard, Beef Fat Potato, Beetroot, Sauce Bordelaise

LAMB AND LOVAGE | £30

Roasted Saddle of Lamb, Crispy Sweetbreads, Parsley Root, Lovage, Lamb Sauce

CHICKEN AND ASPARAGUS | £30

Roast Chicken Breast, Braised Wing, Wye Valley Asparagus, Wild Garlic, Crispy Hens Egg

HALIBUT AND COCKLES | £30

Roast Halibut, Cockles, Shrimp, Chanterelle, Roast Celeriac, Hispi Cabbage, Vin Jaune Sauce

PUMPKIN AND RED LEICESTER | £30

Roast Delica Pumpkin, Sparkenhoe Red Leicester, Sage and Aged Parmesan Gnocchi

DESSERTS

RHUBARB AND CUSTARD | £13

Wye Valley Rhubarb, Lemon Custard and Almond Sponge, Raspberry Sorbet

70% CHOCOLATE | £13

Caramelised Dark Chocolate Mousse, Espresso, Vanilla Ice Cream

CHEESE | £15

Selection of Local Cheeses, Fruit Bread, Chutney