

## THE OAK HALL

### TRY OUR EXCELLENT WINE PAIRINGS...

**Picpoul De Pinet, Domaine Roquemolière, France £43**

Notes of fresh fruits and citrus, with good minerality makes this an excellent pairing with scallops ,roast chicken or Halibut.

**Côte de Provence, La Vidaubanaise,France £49**

Provence is highly renowned as a region that produces beautifully light and refreshing wines. This excellent rose wine enhances the flavours of our Delica pumpkin brilliantly.

**Estacion 1883 Malbec, Trapiche £54**

A full bodied red with jammy fruit flavours that complements Lamb wonderfully.

**Borgo Sena ,Montepulciano d'Abruzzo £43**

Light bodied Classic, plum-filled Montepulciano d'Abruzzo, pleasantly scented with violets more plums.

### DESSERT WINE

50ml

**Garonelles, Sauternes £9.50**

Made from intense, naturally sweet grapes that have undergone noble rot.

**Moscato d'Asti, Moncucco DOCG, Fontanafredda £6.5.**

Ripe peaches and spiced pears and balances the sweet flavours of honey with smart acidity. perfect place at the end of a meal, harmoniously pairing with desserts, enhancing every nuance with balance and persistence.

## THE OAK HALL

### STARTERS

**QUAIL & SORREL £15**

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

**ORKNEY SCALLOP £15**

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

**ARTICHOKE & CAULIFLOWER £13**

Jerusalem Artichoke, Roast Cauliflower, Shimeji and Plum

**SOUP OF THE DAY £11**

**CLASSIC PRAWN COCKTAIL £13**

Roast king prawn, baby gem, Roast Tomato and Avocado

### MAINS

**ROAST SIRLOIN**

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

**ROAST CHICKEN**

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

**HALIBUT & COCKLES**

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

**PUMPKIN & RED LEICESTER**

Roast Delica Pumpkin, Sparkenhoe Red Leicester Tart, Cider, Sage

### DESSERTS

**RHUBARB AND CUSTARD**

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

**70% CHOCOLATE**

Caramelized Dark Chocolate Mousse, Espresso, Vanilla Ice Cream

**CHEESE (£6 supplement)**

Selection of Local Cheeses, Fruit Bread, Chutney