

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.

L'Amour Côte de Provence, France £49
Provence is highly renowned as a region that produces beautifully light and refreshing wines.

Estacion 1883 Malbec, Trapiche, France £54
A full bodied red with jammy fruit flavours that complements Lamb wonderfully.

Borgo Siena, Montepulciano D'Abruzzo, Italy £43
Light bodied classic, plum-filled Montepulciano D'Abruzzo, pleasantly scented with violets more plums.

DESSERT WINES 50ML

Garonelles, Sauternes, France £9.50
Made from intense, naturally sweet grapes that have undergone noble rot.

Moscato d'Asti, Moncucco DOCG, Fontanafredda, Italy £6.50
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.

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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

MAINS

SIRLOIN £30
Crapaudine Beetroot, Beef Brioche, Bone Marrow, Hispi Cabbage

CHICKEN & TRUFFLE £30
Roast Chicken Breast, Braised Wing, Summer Truffle, Shallot, Hen of the Woods, Leek, Jus Gras

HALIBUT £30
Roast Halibut, Cockles, Shrimp, Chanterelle, Roast Celeriac, Hispi Cabbage, Vin Jaune Sauce

CELERIAC & BLACK BOMBER £21
Roast Celeriac and Black Bomber Pie, Cide and Sage Sauce, Tenderstem Broccoli

DESSERTS

GOOSEBERRY & YOGHURT £13
Yoghurt and Stem Ginger Mousse, Gooseberry Jam, Raspberries

70% CHOCOLATE £13
Dark Chocolate Hazelnut, Vanilla Ice Cream

CHEESE £15
Selection of Local Cheeses, Fruit Bread, Chutney