Oak Room
RESTAURANT

Luncheon Menu

Starters

Soup of the Day *(see server for today's flavour)*

Chicken and Leek Terrine (M, Su, Ce)
onion and maple gel, pickled shimeji, asparagus, shallot and gherkin dressing

Smoked Salmon John Ross (F, M, Su)
salmon mousse, shallot, caper, lemon

Honey Whipped Goat Cheese (Su, M, G, Ce, N)
pickled kohlrabi, spring leaves, herb crumb, compressed celery, crystalised walnut

Main Courses

Marinated Pork Tenderloin (M, Mu, Su, Ce)
glazed baby carrot, aubergine caviar, salsa Verdi, Dijon mash, apple jus

Pea and Truffle Risotto (V, M, Su)
mascarpone, chive, parmesan

Seared Plaice Fillet (F, M, Su)
lime mash, spinach, sea purslane, caper and browned butter sauce

6oz Marinated Rump Steak (M, Su, G, F, Mu, Ce)   *(£6 supplement)*
skin on chips, peppercorn sauce, tomato, mushroom, onion ring, watercress

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Sides …all priced at £6.50

Dijon Mash (M)	**Skin on Fries, Buttermilk Relish** (M, E, Su)
Minted Heritage New Potatoes (M)	**Tenderstem Broccoli, Sourdough Crumb** (M, N)
Heritage Tomato Salad(Su)	**Honey Carrots** (M)

We support British fishing industry and day boats who line catch beautiful native fish on our shores.

Desserts

White Chocolate Tart (M, E, G, So, Su)
grapefruit sorbet

Classic Eton mess (M, E)
kentish strawberry, strawberry coulis, vanilla chantilly, fennel pollen

Dessert of the Day *(see server for daily information)*

Ices
selection of Paco jet ice creams & sorbets, fresh berries

Cheese (M, G, Ce, Mu, Su, Se)   *(£5 supplement)*
selection of fine English cheeses, Dorset crackers, grapes

Two Courses £31 inclusive of VAT

Three Courses £40 inclusive of VAT

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A discretionary 12.5% service charge will be added to your bill for all food and beverage services
and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order
and note the following menu content abbreviations for your information:

We cannot guarantee all items on the menu are free <u>of</u> any allergens.

Ce – celery   C – crustaceans   E – egg   F -fish   G – cereals containing gluten   L - lupin   M – milk & dairy
Mo - molluscs   Mu - mustard   N – tree nuts   P - peanuts   Se - sesame   Sh – shellfish   So - soybeans
Su - sulphur dioxide & sulphites   Vg – vegan   V – vegetarian   *can be adapted to gluten free