

Starters

- *Leek & Basil Soup** (M, E, G)
soft poached quail's egg, garlic scented leek £14
- *Herb Crumbed Pork Pressing** (M, G, Su)
pickled girolle, baked Granny Smith, candied beetroot, citrus honey, aerated crackling £14
- *Scorched Mackerel Fillet** (F, M, Su)
soused cucumber, fennel and courgette salad, spice of angels crumb, Crème fraiche £14
- Crispy Lamb Sweetbreads** (M, E, G, F, Su, Ce)
"Caesar garnish" anchovy, gem, parmesan, saffron mayonnaise, miniature croutons, yolk £16
- *Honey Whipped Goat's Cheese** (Su, M, G, Ce, N, V)
pickled kohlrabi, spring leaves, herb crumb, compressed celery, crystalised walnut £12

Main Courses

- Whole Cornish Sole** 600-800g (F, Ce, C, Mo, M, Su, Cr)
mussels, butter, capers, lemon, wilted spinach, asparagus, heritage potatoes, cherry tomato £49
- *Lightly Curried Salmon Fillet** (F, M, Su, G, Mu, Ce, Mo)
clam & sweetcorn chowder, smoked bacon, coriander, lime crushed potato, wilted spinach £36
- *Pea and Tarragon Risotto** (V, M, Su)
fermented rice, mozzarella, 24-month aged parmesan, chive, crushed pea & mint salsa £32
- *Marinated Pork Tenderloin** (M, F, Su, Mu, Ce)
glazed baby carrot, aubergine caviar, salsa Verdi, Dijon mash, apple jus £36
- Gressingham Duck Breast** (M, Su, Ce)
rosemary parmentier, turnip, baby leek, hispi salad £42
- *Slow Poached Duck Eggs** (V, M, E, Su)
asparagus, balsamic raspberry, confit tomato, potato rosti, shaved black truffle, baby beetroot £32
- Chateaubriand - sharing** 550g *recommended rare* (M, F, Su, Mu, E, G, Ce)
onion ring, skin on chips, stuffed Portobello, béarnaise, tomato £47pp



**Denotes those items included on three course voucher deals*

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

Sides ...all priced at £6.50

Slow-Cooked Honey Carrots (M) **Skin on Fries, Béarnaise** (M, E, Su)

Minted Heritage New Potatoes (M) **Tenderstem Broccoli, Sourdough Crumb** (M, G)

Dressed Heritage Tomatoes (Su) **Dijon Mash** (M, Mu)

Paw'tatoes - £5 Gift Aid

Savour the charm of our whimsical and invisible doggy-themed side dish, where the enjoyment lies in giving back. Despite its invisibility, the delight is genuine, and your £5 donation contributes to training treats that will support a Hearing Dog for a full month.

Desserts

***Dark Chocolate Tart** (M, E, G, Su, So, N)

praline, caramel, candied nuts

£12

***Rhubarb Mousse** (E, Su, So, M, G)

"Gin & Tonic garnish", rosemary spiced crumble, orange Chantilly

£12

***Sharing Pavlova** (E, Su, So, M, G)

Kentish strawberry, Pimm's jelly, popping candy, vanilla cream

£12pp

***Ices**

selection of Pacojet ice creams & sorbets, fresh berries

£12

Fine English Cheeses (M, G, E, So, N)

5 cheeses, Dorset crackers, quince, grapes, chutney

£19

Cheese Board– suitable for 3-5 sharing (M, G, E, So, N)

5 cheeses, Dorset crackers, quince, grapes, chutney

£57

Coffee & Tea

Filter Coffee, Cappuccino, Espresso served with Petit Four

£6.50



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 of 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

Su – sulphur dioxide & sulphites Vg – vegan V – vegetarian

**Guests are respectfully requested to refrain from using mobile phones whilst dining in the Oak Room
Restaurant**

**Whilst we do not operate a dress code in the Oak Room Restaurant, most of our guests choose smart casual or
formal wear**