

## Starters

<b>Freshly made Soup of the Day</b> (V, G) – see server for daily soup Artisan bread roll	£12.00
<b>Brown Sugar Cured Pork Pressing</b> (Su, E, G, M) Poached quail's egg, deep- fried bocconcini, apple gel, crackling, pickled shallots, radish	£15.00
<b>Freshly Steamed Mussels 500g</b> (G, M, Su, Mo) Champagne and garlic cream sauce, malted seed sourdough	£15.00
<b>Smoked Salmon John Ross</b> (F, Su, M) Lemon, caper, shallot, cornichon, smoked salmon mousse	£16.00
<b>Honey Whipped Goats' Cheese</b> (M, G, N, Su, Ce, V) Herb crumb, beetroot, candied walnut, compressed celery	£14.00
<b>Ancient Grains Salad</b> (Pb, Su) Quinoa, bulgar wheat, dressed beetroot, leaves, pickled shallot, asparagus	£12.00
<b>Classic Caesar Salad</b> (F, Su, M, G) Poached hen egg, aged parmesan, salted anchovy, malted sourdough croutons	£14.00

## Sides ...all priced at £7.00

<b>Slow-Cooked Honey Carrots</b> (M)	<b>Skin-on-Chips, Béarnaise</b> (M, E, Su)
<b>Minted Heritage New Potatoes</b> (M)	<b>Tenderstem broccoli</b> (M)
<b>Truffle Mash</b> (M, Mu)	<b>Breadbasket, hand-churned butter</b> (M, G, So)
<b>Green salad, black truffle "water dressing"</b> (Su)	

## Main Courses

<b>Whole Cornish Sole (600-800g)</b> (F, Ce, C, Mo, M, Su, Cr) Mussels, butter, capers, lemon, spinach, asparagus, heritage potatoes, cherry tomato	£47.00
<b>Pan Roasted Cod</b> (F, Mo, M, G, Su, Ce, Mu) Clam and sweetcorn chowder, brandade, foraged sea vegetables	£29.00
<b>Potato Gnocchi</b> (V, E, G, M, Su, N) Butternut squash, pickled English onion, pumpkin seed, Taleggio, cashew and marjoram pesto	£25.00
<b>Breast of Corn-Fed Chicken</b> (M, Su, Ce) Truffle bubble and squeak, spinach, Iberico cigar, glazed carrots, café au lait	£31.00



<b>Beef Fillet</b> (M, Su, Ce, E, G, Mu, F) Wild mushroom gratin, winter black truffle, creamed mash	£44.00
<b>Pea and Mint Risotto</b> (M, Su) Pea and bocconcini salsa, smoked paprika, 36-month aged parmesan	£25.00
<b>Chateaubriand - Sharing</b> (550g Recommended rare) (M, F, Su, Mu, E, G, Ce) Onion ring, skin-on-chips, stuffed Portobello, béarnaise sauce, tomato	£47.00pp
<b>Lightly Curried Rump of Lamb</b> (M, Su) "Broken bhaji", cauliflower, sauté potato, marinated yoghurt dressing, coriander	£39.00

### *Desserts*

<b>Hot Cocolate Fondant</b> (M, G, E, So, Su) Blood orange sorbet	£12.00
<b>Cherry Swiss Roll</b> (E, Su, So, M, G, N) Almond, cherry bubble gum sorbet	£12.00
<b>Lemon Tart – To share between 2 people</b> (E, Su, So, M, G, N) Meringue, raspberry sorbet	£24.00
<b>Dessert of the Day</b> (please see server)	£12.00
<b>Ices</b> Selection of pacojet ice creams & sorbets, fresh berries	£12.00
<b>Fine English Cheeses</b> (M, G, E, So, N, Se) 5 cheeses, Dorset crackers, quince, grapes, chutney	£18.00

### *Coffee & Tea* £6.50

Filter Coffee, Cappuccino, Espresso served with Petit Four. Charged per person.



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 V – vegetarian Pb – plant based**

*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*