

THE OAK ROOM

VALENTINES MENU

£50 PER PERSON

Glass of Champagne on arrival



FOR THE TABLE

Baked bread - smoked & salted butter

STARTERS

Half dozen Maldon rock oysters shallot & apple cider vinegar (*gf*)

Ham Hock Terrine spiced plum chutney, toast

'Holborn Gin' - cured Salmon pickled cucumber, dill crème fraîche

Wild mushroom Vol au Vent w (*v*)

MAINS

Beef Wellington to share

charred tenderstem broccolli, mash, red wine jus

Grilled lobster garlic-parsley butter, dauphinoise potatoes

Smoked cauliflower steak zahter salsa, tahini mash (*ve*) (*v*) (*gf*)

Butternut squash, wild mushroom & beetroot wellington (*v*)

DESSERTS

Chocolate brownie to share with vanilla pod ice cream

Strawberry mousse

Apple & pear crumble vanilla pod ice cream



*For food allergies and intolerances; before you order your food and drinks please speak to our staff who will provide the information about our ingredients
the consumption of undercooked (game) or raw foods (oysters) increases the risk of food borne illness particularly for vulnerable groups
All prices are inclusive of 20% vat. 12.5% discretionary service charge is added to your final bill which goes to our staff*