



VALENTINE'S DINNER MENU

Breadbasket, hand-churned butter (M, G, So) £7

Starters

Penny Bun Mushroom Soup (M, Su) £14
duxelles, herb oil

Chicken and Mushroom Pressing (E, G, M, So, Su) £16
leeks, pickled mushroom, saffron emulsion

Blowtorched Hastings Mackerel (G, M, Mo, Su) £15
pickled mussel, mussel and orange mayonnaise, foraged rock samphire, marinated ratte potato

Smoked Halibut Ceviche (Cr, E, F, G, M, Su) £21
caviar, gribiche dressing, Dorset crab bonbon

Beetroot Carpaccio (M, Su) £14
goats' cheese, hazelnut, minus 8 balsamic, herb crumbed candy beets, amerinth

Warm Tunworth Tart (E, G, M, N, So, Su) £16
fig, balsamic, nasturtium, chicory, caramelised walnut

Main Courses

Whole Cornish Sole (600-800g) (C, Ce, F, M, Mo, Su) £48
mussels, butter, capers, lemon, spinach, asparagus, cherry tomato

Faroe Island Wild Salmon (F, M, Mo, Su) £37
poached in browned butter, mussel and cockle risotto, wilted spinach, grape and tomato vierge

Potato Gnocchi (E, G, M, N, Su, V) £28
sauté wild mushrooms, black spring truffle, pickled shallot, Taleggio, watercress

Pork Belly Baked in Anise Salt (Ce, G, M, Su) £34
rose harissa and coriander couscous, baby vegetables, artichoke puree, apple jus

Beef Fillet (Ce, E, F, G, M, Mu, Su) £49
wild mushroom gratin, spring black truffle, creamed mash, broccoli and Colston basset puree

Pumpkin and Goat's Cheese Risotto (M, Su) £28
confit pumpkin, driftwood, Rachel

Chateaubriand - Sharing (550g *Recommended rare*) (Ce, E, F, G, M, Mu, Su) £49pp
onion ring, hand cut chunky chips, stuffed portobello, béarnaise sauce, tomato

Lightly Curried Rump of Lamb (G, M, Su) £39
"broken bhaji", cauliflower, sauté potato, marinated yoghurt dressing, coriander



Sides...all priced at £7

Slow-Cooked Honey Carrots (M)

Skin-on-Fries, Béarnaise (E, M, Su)

Minted Heritage New Potatoes (M)

Hand-Cut Chunky Chips, Béarnaise (E, M, Su)

Sauté Wild Mushrooms, black truffle (F, M, Su)

Green Salad, black truffle "water dressing" (Su)

Creamed Mash (M)

Tenderstem Broccoli (M)

Desserts

Hazelnut Marquise Chocolate "Dome" (E, G, M, N, So, Su)

£12

warm salted caramel sauce

Raspberry rose mousse (M, E, G, So, Su)

£12

ruby chocolate ganache, dressed raspberries

Kissabelle apple crumble – To share between 2 people (E, G, M, So)

£24

vanilla ice cream, custard

Dessert of the Day (please see server)

£12

Ices

£12

selection of pacojet ice creams & sorbets, fresh berries

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

£18

5 cheeses, Dorset crackers, quince, grapes, chutney

Coffee & Tea (served with Petit Four)

£6.50pp

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 are affected by 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 So- Soybeans
Su - Sulphur Dioxide & Sulphites V - Vegetarian PB - Plant Based

*Guests are respectfully requested to refrain from using mobile phones while dining in the Oak Room Restaurant
While there is no formal dress code, most of our guests opt for smart casual or formal attire.*