



DINNER MENU

Breadbasket , hand-churned butter (G, M, So)	£7
<i>Starters</i>	
Lobster and Langoustine Bisque (M, G, C, Su, Se, So, Mo, Ce) Saffron and garlic rouille, crouton, smoked paprika	£19
Brown Sugar Cured Pork Pressing (E, M, Su) poached quail eggs, sweet pickled girolle, apple puree, aerated crackling	£15
Steamed River Exe Mussels (F, M, G, Su, So, E) tomato & chilli sauce, smoked paprika, coriander, malted sourdough	£15
Smoked Halibut Ceviche (C, E, F, G, M, Su) caviar, gribiche dressing, Dorset crab bonbon	£21
Wye Valley Asparagus (M, Su, E) sauce bearnaise, poached quails' eggs, crispy shallots, wild garlic oil	£15
Warm Tunworth Tart (E, G, M, N, So, Su) fig, balsamic, nasturtium, chicory, caramelised walnut	£16
<i>Main Courses</i>	
Whole Cornish Sole (600-800g) (C, Ce, F, M, Mo, Su) mussels, butter, capers, spinach, asparagus, cherry tomato	£50
Faroe Island Wild Salmon (F, M, Mo, Su) poached in brown butter, mussel & cockle risotto, tomato and grape vierge, wilted spinach	£37
Orchard Farm Pork Loin <i>dry aged 28 days</i> (M, Su, Ce) sweet potato, chilli, Earl Grey soaked prunes, spring onion, confit fennel, apple jus	£36
Beef Fillet (Ce, E, F, G, M, Mu, Su) wild mushroom gratin, autumn black truffle, creamed mash	£52
Pan Fried Heritage Duck Eggs (M, G, Su, E) parmentier potato, confit tomato, courgette flour, baby courgette, sourdough shards, shaved spring truffle	£30
Chateaubriand - Sharing (550g <i>Recommended rare</i>) (Ce, E, F, G, M, Mu, Su) onion ring, hand cut chunky chips, stuffed Portobello, béarnaise sauce, tomato	£52pp
Artichoke Tortellini (E, G, M, Su) handmade filled pasta, wild mushroom cream sauce, 24-month aged parmesan cep powder	£31



Sides... all priced at £7

Slow-Cooked Honey Carrots (M)

Skin-on-Fries, béarnaise (E, M, Su)

Minted Heritage New Potatoes (M)

Hispi Cabbage, nutmeg butter (M)

Tender Stem Broccoli (M)

Winter Leaf Salad, black truffle "water dressing" (Su)

Desserts

Hot Fondant Chocolate 70% dark fine Belgian (E, G, M, So) £13
blood orange curd, orange and chocolate granola, blood orange gel

Braeburn Apple and Yorkshire Rhubarb Crumble - to share between 2 people (E, G, M, So) £24
toasted oat crumble, vanilla ice cream, rhubarb gel

Millefeuille (G, So, M, E, N) £13
hazelnut and caramel, blonde chocolate

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 fours) £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 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:

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

We cannot guarantee all items on the menu are free of any allergens.

*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.*