



DINNER MENU

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

Starters

Pumpkin and Paprika Soup (G, M, So, Su) £14
Golden Cross Goat's cheese, Szechuan honey, artisan roll

Lightly Curried Chicken Terrine (G, So, M, E, Mu) £14
raisin puree and pickle, compressed baby gem, curried mayonnaise, ciabatta shards

Dressed Dorset Crab (C, M, Su, G) £25
avocado mousse, rocket salad, crème fraiche, malted seed sourdough

Smoked Salmon Tartar (E, F, G, M, Su) £18
lightly smoked caviar, shallot, cornichon, mousse, burnt lemon gel, Nordic rye bread

Scrambled Duck Eggs and Black Truffle (E, G, M, So, Su) £17
crème fraiche, shallot, chive, caramel red onion, ciabatta

Beef Fillet Carpaccio (M, E, G, Su, So) £18
bone marrow and cornichon bonbon, teriyaki gel, baby coriander

Main Courses

Whole Cornish Sole (400g) *cooked and served on the bone* (C, Ce, F, M, Mo, Su) £37
mussels, crab crushed potatoes, spinach, caper butter sauce

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

Orchard Farm "Pork Ribeye" (M, Su, Ce) £34
sweet potato, chilli, Earl Grey-soaked prunes, spring onion, confit fennel, apple jus

English Beef Fillet (M, F, G, Su) £51
truffle creamed potato, foraged mushroom, pickled shallot, broccoli tips, shaved black truffle

Wild Stone Bass (M, G, Su, F) £39
potato confit, mussel beurre Blanc, chive, caviar, baby fennel, borlotti beans, cherry tomato, cornichon, dill

Chateaubriand - Sharing (550g *Recommended rare*) (Ce, E, F, G, M, Mu, Su) £48pp
onion ring, hand cut chunky chips, stuffed Portobello, béarnaise sauce, tomato

Foraged Mushroom Risotto (M, Su) £31
summer black truffle, taleggio



Sides... all priced at £7

Slow-Cooked Honey Carrots (M)

Skin-on-Fries, béarnaise (E, M, Su)

Minted Heritage New Potatoes (M)

Tender Stem Broccoli, chilli butter (M)

Sauté Foraged Mushrooms, black truffle, tarragon (M)

Garlic Buttered Hispi Cabbage, chive (M)

Truffle Creamed Mash (M)

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

Desserts

Cocoa Nib Creme Brulee - single origin chocolate (E, G, M, So) £13
"textures of chocolate"

New Forest Strawberry Pavlova - to share between 2 people (E, M, Su) £24
vanilla chantilly, macerated and dried strawberry, white strawberry, syrup, sherbert

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 and sorbets, fresh berries

Fine English Cheeses (E, G, M, N, Se, So) £18
5 cheeses, Dorset crackers, quince, grapes, chutney

Coffee and 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 let us know when placing your order.

Ce - Celery C - Crustaceans E - Egg F - Fish G - Cereals containing Gluten L - Lupin
M - Milk Mo - Molluscs Mu - Mustard N - Tree Nuts P - Peanuts Se - Sesame So - Soybeans
Su - Sulphur Dioxide and 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.