

Oak Room Menu

February 13th and 14th 2026

Amuse bouche

Wild Cornish oyster, sesame tempura batter, crispy Pak choi, sweet chili sauce

Starters

King Cornish Prawn & White Crab Meat Mousse
Wilted Baby Spinach, Lobster Brandy Butter Sauce

Free Range Chicken, Wild Mushroom & Ham Hock Terrine
Braised Shallots, Dried Fruit Chutney, Crispy Croutes, Mushroom Balsamic

Butternut Squash & Cummin Soup
Crispy Onions, Vegan Coriander Natural Yoghurt

Duo Of Carpaccio & Balsamic Roast Beetroot
Pomegranate Seeds, Orange Segments, Blood Orange Cider Dressing

Mains

Duo of Aberdeen angus beef

Sautéed sirloin medallion, braised blade, haggis Rossini bon bon, turned carrots, truffle potatoes, wild mushroom, whisky sauce

Pan fried fillet of wild seabass

polenta tian parmesan & basil, garlic French beans, sun blushed tomato pesto, garlic king prawns

Sauteed breast of free range chicken

stuffed with chive & red Leicester mousse, braised leeks, gratin potatoes, white onion & parsley sauce

The Grill

8oz sirloin, flat mushroom, roast tomato, homemade chips, peppercorn sauce
£10 supplement

Desserts

Trio chocolate indulgence

Dark chocolate mousse, milk chocolate & baileys crème Brulee, chocolate profiterole, chocolate ice cream, raspberry coulis

Warm crepes, orange & brandy sauce
white chocolate chips, vanilla ice cream

Selection of ice cream

Sorbet

Selection of local cheeses

Stilton, Red Leicester, mature cheddar, Cornish brie, grapes, celery, wafer biscuits, dried fruit chutney

Exotic fresh fruit salad

Mango sorbet