



The

Oak Room



AA Rosette Award for Culinary Excellence

## Chef's Tasting Menu

BEETROOT CURED SALMON  
horseradish, cucumber pearls

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CAULIFLOWER SOUP  
crispy bacon

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SORBET

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DUCK BREAST  
fondant potato, cherry gel, almond

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DARK CHOCOLATE DELICE  
cherry jelly

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LOCAL MATURE CHEESES  
A selection of crackers, grapes, celery, chutney, port jelly

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£45 per person

Please note that the tasting menu must be chosen by everyone on your table.

For information regarding allergens please ask a member of the team  
All prices include VAT at the current rate. Tipping is totally up to you,  
we do not put an extra service charge onto your bill