

Valentines at The Oak

Complimentary glass of fizz

Starters

Home smoked duck breast with a crisp crouton, plum chutney and a port and balsamic reduction

Poached Duck egg with Asparagus spears, toasted brioche and parmesan shavings

Pressed pork belly and Black pudding terrine, crispy crackling and apple puree

The Oak's home cured salmon gravadlax with celeriac remoulade

To share, cheese fondue with a selection of dips

Mains

10oz Ribeye steak topped with a caramelized shallot, Sun dried tomato and Oxford blue 'crumble, served with chunky chips

Monkfish en croute with herb mash and beurre blanc

Roasted beef tomato, stuffed with ratatouille and topped with mozzarella

Lamb rump open Wellington with roasted vine cherry tomatoes, fondant potato and rosemary jus

Desserts

White and dark chocolate brownie with cherry ice cream

Lemon and passion fruit tart with orange sorbet

Balsamic strawberries with clotted cream and shortbread

Choc-aholic sharer- boozy chocolate dipping pot with strawberries, profiteroles, honeycomb and rice krispy cakes

Homemade truffles to take home

£49 per couple

Your table is yours for the whole night at The Oak, we do not have a second sitting.

Tables of four get a complimentary bottle of Merlot or Sauvignon Blanc

Tables of six get a complimentary bottle of fizz

