

private DINING

£39 per person

Select one starter, one main and one dessert

starters

Lemony roasted asparagus soup
topped with asparagus and
roasted oyster mushroom (VG)

Mini club sandwich
with scotch egg, apple cider jelly and
handmade wholegrain mustard sausage roll

Escabeche of handline caught yellowfin tuna
served with pickled vegetables
and aubergine purée

Lemon and artichoke bruschetta (VG)
topped with micro herbs
and roasted cherry tomatoes

main

Green ginger and rhubarb dahl (VG)
tangy & sweet green mung lentils simmered with cumin, ginger & rhubarb
served with roti breads and basmati rice steamed with black cardamom & cumin

Moroccan spiced shoulder of lamb
sumac roasted new potatoes, wilted spring cabbage,
tahini infused artichoke purée and roasted cherry tomatoes on the vine

Pan seared Chilean sea bass
confit egg yolk, pea purée, heritage carrots and cauliflower shavings

Orange and honey marinated spatchcock chicken
chargrilled courgette, onion rings, roasted cherry tomatoes on the vine, mizuna
and your choice of either skin-on fries or garlic roasted new potatoes



desserts

Brioche bread and butter pudding
crème anglaise, toasted white chocolate
and brioche crisp

Three scoops of homemade ice cream
please ask your server for today's ice cream selection

Carrot cake
with cream cheese frosting, crème fraiche ice cream,
saffron golden raisins and carrot crisps

Pistachio and lemon sponge (VG)
pistachio sponge, lemon sorbet and lemon curd
served with candied pistachios and raspberries

Legend: V - vegetarian, VG - vegan

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy

The
OAK HOUSE
BALCONY BAR & RESTAURANT



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