

# Oak

## Seasonal Tasting Menu

EIGHT COURSES BY CALLUM HOLYLAND

### *Kitchen Savouries*

*Stone Ground Bread*  
with cultured butter

*Onion Broth*  
with cheese, seaweed & burnt butter

*Sand Hills Asparagus*  
with raw asparagus, preserved white asparagus & sheep's curd dressing

*Orkney Scallop*  
with forced rhubarb, lardo & sea lettuce squid

*Oxford Down Lamb*  
lamb cannon, shoulder, cured swede & sprouting broccoli

*Pre-dessert*  
N.Y.E.D.T.T

*Peanut Parfait*  
with salted caramel, chocolate & caramelised milk

### *Kitchen Sweets*

Menu £85 per person

Sommelier Wine Pairing £55

Some dishes may contain small bones, shot, or traces of nuts, and while we take great care, we cannot guarantee their absence. Please inform our team of any dietary requirements before ordering.

Prices include VAT, and a discretionary 13.5% service charge will be added.