

# Oak

SUNDAY LUNCH BY CALLUM HOLYLAND

£60 PER PERSON

## Starters

for the table to share

*Garden Herb Bread*  
*Cold Smoked Trout*  
*Black Spotted Ham Hock Terrine*  
*Carpaccio of Beetroot*  
*Buckwheat Fritter*

*Wine Pairing: Domaine Zinck Portrait Pinot Blanc 2022 | 125ml | £11*  
*Recommended by our Sommelier Shaun*

## Mains

Choose from:

*Roast Dry Aged Sirloin*  
*Sage & Garlic Pork Loin*  
*Acorn & Chestnut Roast*

with duck fat roasted potatoes, thyme Yorkshire pudding, cauliflower cheese, caraway glazed carrots, madeira creamed leeks & horseradish cream

*Wine Pairing: Chateau Lestage-Simon Haut-Médoc | 125ml | £11*  
*Recommended by Oskar*

## Dessert

for the table to share

*Rhubarb Fool*

with parkin crumble, custard & Chantilly cream

*Wine Pairing: Domaine Castera Jurançon | 100ml | £12*  
*Recommended by Laetitia*

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 15% service charge will be added.