

THE OAK INN
LYNDHURST
VALENTINES DAY MENU

Two courses £27.00 / 3 courses £30.00

Starters

Cauliflower & sage veloute, Blue Monday beignets (v)

Fuller's London Porter smoked salmon, Golden Pride sourdough, caper butter, horseradish, lemon

Potted duck, spiced pear chutney, toasted Golden Pride sourdough

Genoa pancake, spring vegetables, courgette & pine nut pesto (vg)

Mains

Norfolk chicken supreme, truffle mash, wild mushroom & pea fricassee

Confit salmon, roasted beets, beetroot mayonnaise, salmon caviar

Aubergine & tomato ragout, watercress & herb salad, Moroccan kakra flatbread & zaatar (vg)

Braised blade of beef, mustard mash, carrots, roasted shallots, red wine & thyme gravy

For two to share

24oz Hampshire ribeye on the bone to share, stilton & bone marrow croquettes, beef dripping mayo, pickled shallot & watercress salad (£10 pp supplement)

Sweet potato, chickpea & spinach curry, flatbread, rice & coriander yoghurt (v)

Moules mariniere to share: rope grown mussels, white wine & fennel seed cream sauce

Puddings

Hot chocolate & caramel fondant, Fuller's buffalo milk vanilla ice cream

Aerated vanilla cheesecake & poached berries

Treacle tart, Fuller's buffalo milk vanilla ice cream

For two to share

Pear tarte tatin to share, toffee sauce, fuller's vanilla ice cream

Raspberry ripple baked Alaska

Sparkling Wines and Champagne

	20cl	Bottle
Bolney Estate Bubbly Brut NV West Sussex ENGLAND <i>Crisp and very refreshing</i>		£42.50
Veuve Clicquot Brut NV Champagne FRANCE <i>Classic, traditional style</i>		£68.00
Moinet Prosecco DOC Veneto ITALY <i>Italian classic, dry and light</i>	£8.75	£26.00
Laurent-Perrier Rose Special Cuvee NV Champagne FRANCE <i>The Queen of Rose Champagne</i>		£83.00

Hot Drinks

We serve Brewer's Street Coffee, our own unique fair-trade certified blend and available only at Fuller's

Americano	2.50	Cappuccino	2.75
Café Latte	2.85	Espresso	2.45
Hot chocolate	2.85	Tea Pigs "everyday brew"	2.95

We also have a range of various herbal and fruit teas, please ask your server.

After Dinner Drinks

(All 25ml unless stated)

Disaronno Amaretto	3.90	Remy Martin VSOP	4.65
Baileys (50ml)	4.35	Hennesey XO	9.30
Grand Marnier	4.10	Laphroaig 10yr	4.50
Taylor's TBV port (50ml)	3.50	Oban 14yr	4.50

(Please ask your server for any allergen information, we are happy to help)

Follow our progress on Instagram, Facebook & Twitter!



@the_oak_inn



@TheOakInnLyndhurst



@TheOakInnBank

Chris Morris
Head Chef
The Oak Inn, Bank



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.