

THE THREE OAKS

VALENTINE'S MENU

Amuse Bouche

Bloody Mary Foam, celery granita

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Charred leeks,

Truffle hummus, pickled baby onions

or

Pan Fried Scallops,

Cauliflower purée, pickled cauliflower

or

Whipped Duck Liver Parfait

Duck fat brioche, sour cherry purée

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Wild Mushroom Risotto

Wild mushroom ketchup, fresh shaved truffle

or

Roast Monkfish

St. Austell moules marinières, wilted sea vegetables, mussel foam

or

16oz Chateaubriand *for 2 to share*

Béarnaise or peppercorn sauce, house triple-cooked chips, purple sprouting broccoli

Optional side dishes

House Frites (v)(gf) - 4.5

Buttered Broccoli, smoked almonds (v)(n)(gf) - 4.75

Harissa Spiced Greens (v)(gf) - 5.5

Garden Leaves, house dressing (v) - 4

Honey & Mustard Roasted Parsnips (v) - 5.5

...

Orange Panna Cotta

Poached Yorkshire rhubarb, orange tuille, rhubarb & orange granita

or

Layered milk chocolate and caramel chocolate marquise

Raspberry sorbet & purée, chocolate tuille, raspberry meringue

...

Dark chocolate & passionfruit caramel & Milk chocolate & sea salt fudge petit fours

£55 per person

Please note that a 12.5% service charge is applied to all bills.

(gf) – Gluten free, (ve) – Vegan, (n) – Nut

For further information about allergies, or to alert us to any dietary requirements, please speak to your server