

# ROYAL OAK

## N O S E T O T A I L

### L A M B

W E D N E S D A Y 2 5 T H S E P T E M B E R



#### ON ARRIVAL

##### LAMB LOIN TARTARE

Kimchi, Prawn Cracker,  
Honey & Soy Cured Egg Yolk

#### STARTER

##### LAMB OIL DEVILLED TONGUE

Devilled Sauce, Pickled Walnut,  
Walnut Ketchup

Sokol Blosser Evolution, Secret Blend, Oregon, USA 125ml 8.8

#### PALATE CLEANSER

##### BEETROOT SORBET

Hung Sheep's Milk Yoghurt

#### MAIN

##### LAMB SADDLE

Lamb Fat Fondant, Minted Fennel & Pea Filo Tart,  
Honey Roasted Beetroot Puree, Smoked Aubergine, Sherry Jus

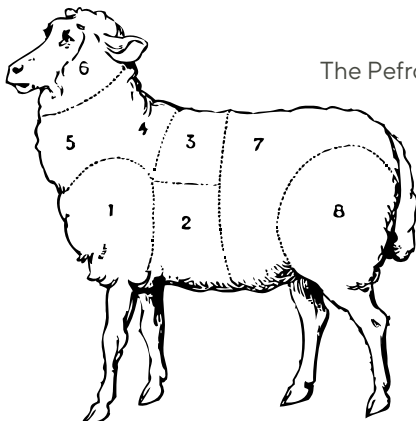
Chateau Bois de la Gravette, Listrac-Medoc, France 2020, 175ml 17.50

#### DESSERT

##### ROSEMARY & THYME PANNA COTTA

Compressed Melon, Peach Consomme

The Pefroig, Biodynamic Fizz, Monmouthshire, Wales 2018 125ml 12



Food Course £54 per person  
Food & Full Wine course £89 per person

*Please let us know if you have any allergies  
or dietary requirements*