

ROYAL OAK
N O S E T O T A I L
B E E F
W E D N E S D A Y 1 6 T H O C T O B E R 7 P M



ON ARRIVAL

DRY AGED BEEF TARTARE

Toasted Brioche, Egg Yolk & Saffron Emulsion

COURSE 1

OX TONGUE CROQUETTE

Horseradish & Sweet Mustard Aioli

Moulin De Gassac Pinot Noir, Languedoc 125ml 6

COURSE 2

BRAISED 18 HOUR BEEF CHEEK ROULADE

Celeriac & Kohlrabi Remoulade, Crispy Shallot

Les Oliviers Cotes Du Rhone 125ml 6.7

PALATE CLEANSER

BONE MARROW ICE CREAM

COURSE 3

DRY AGED HEREFORD BEEF FILLET

Roasted Crown Prince Sag Aloo, Parsnip & Turnip Bhaji

Cabernet Sauvignon 8.7

COURSE 4

BUTTER ROASTED AGED RIBEYE

Stout Roasted Garlic, Broccoli & Stilton Puree, Crispy Puree

Fatalone Primitive Puglia 175ml 12

DESSERT

BEEF TALLOW CHOCOLATE TORTE

Cherry Gel, Ginger & Coriander Salsa

Pedro Ximenez 50ml 5

Food Course £58 per person

Full Wine course £36 per person

If you fancy a white instead, I highly recommend the Vinum Chardonnay

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