



# PROVENANCE VALENTINE'S DAY MENU



The Oak Tree Inn

TWO-COURSES £33.95 | THREE-COURSES £39.95

## Wine Flight

£24 for a choice of 3 (choose between sparkling or dessert wine) or all 4 for £30



**Arrival:** Prosecco Rosé Ca' del Console (125ml) (+ £3 Supplement to upgrade to champagne)

## STARTERS

Twice Baked Cheese Souffle,  
Wilted Spinach, Truffled Cheese Sauce (2,4,7,9)

Thai Coconut Moules,  
Thai Coconut Broth, Chilli, Coriander & Warm Sourdough [GF] (2,3,8)

Cider Braised Pork Cheek,  
Crispy Ham Hock Bon Bon, Spiced Pear Compote, Cider Jus [GF] (1,4,14)



**Starters:**  
Picpoul de Pinet,  
Languedoc-Rousillon 2021  
(125ml)



**Mains:**  
Cabernet Sauvignon, Castel  
Firmian, Italy 2021 (125ml)

## MAINS

Seared Flat Iron Steak, Dauphinois Potato,  
Shallot Puree, Tender stem Broccoli, Brandy Jus  
[GF] (1,7,14)

Upgrade to *Sirloin Steak* + £9 Supplement

Parma Ham Wrapped Monkfish, King Prawn & Mussel Tomato  
& Red Chilli Linguine, Parsley Oil (2,3,5,7,8,14)

Spiced Butternut Squash & Ras El Hanout Fried Onion Wellington,  
Squash Curry Puree, Swiss Chard, Cumin Gravy  
[PB] (1,2,9,13)

## DESSERTS

(Share All 3 Desserts + £7 Supplement)

Dark Chocolate & Coffee Fondant,  
Hazelnut Ice Cream, Berry Compote, Hazelnut Brittle (2,4,7,10)

Strawberry & Mango Cheesecake,  
Honeycomb, Passionfruit & Mango Salsa (2,7)

Orange Crème Brulee,  
Lemon Verbena Shortbread, Raspberries [PB | GF] (13)



**Dessert:** Sauternes, France  
2018 (75ml)



V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

\*Menu subject to change before the event. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables over six guests.

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

02/01/2025