



THE OQH VALENTINES NIGHT

14TH FEBRUARY 2024

£50 per head

STARTERS

Homemade Soup, Granary Toast

Wood Pigeon Breast, Beetroot Carpaccio, Rocket, Black Olive Dressing

Sticky Onion Tart, Rocket & Jerusalem Artichoke Salad, Balsamic Dressing (ve)

Bubble & Squeak, Smoked Salmon, Crab Hollandaise & Poached Egg

Pan Fried Scallops, Pomme Puree, Samphire, Lemon, Caper & Parsley Butter

To share: Garlic & Rosemary Baked Camembert, Caramelized Red Onion Relish, Sundried Tomato Bread

MAINS

Truffled Burrata, Wild Mushroom Tagliatelle (vea)

Roasted Duck Breast, Braised Red Cabbage, Dauphiose Potato, Black Cherry & Port Jus

Indian Spiced Monkfish, Curry Mussel Sauce, Spinach, Sautéed Potatoes, Mango Puree

Braised Beef Shin, Gremolata, Tenderstem Broccoli, Rosemary Roasted New Potatoes

Smoked Haddock & King Prawn Risotto, Crispy Leeks

To share: 1kg Tomahawk Steak, Thick Chips, Grilled Mushroom & Plum Tomato, Watercress, Garlic Butter Sauce, Peppercorn Sauce, Béarnaise Sauce

DESSERTS

Classic Tiramisu

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream

Apple & Caramel Tartan, Vanilla Ice Cream (vea)

Trio of desserts to share: Coconut & Passionfruit Panna Cotta, Chocolate Mousse, Sticky Toffee Pudding & Caramel Sauce

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available