

**ROYAL OAK**  
**S T . V A L E N T I N E S**  
**F E A S T**  
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**ON ARRIVAL**

**'NDUJA STUFFED DOUGHBALL**

Iberico Lardo  
Moscati d'asti 125ml

**COURSE 1**

**PUGLIA**

**KATAIFI BAKED BURRATA**

Unripe Tomato, Olive Powder, Oil

Le Marne Gavi Bianco 125ml 7.5

**COURSE 2**

**ROME**

**CODA ALLA VACCINARA**

Oxtail, Polenta, Pinenut, Raisin

Vino Nobile, Cantina Innocenti, Sangiovese 125ml 8.5

**COURSE 3**

**FLORENCE**

**SCHIACCIATA**

Red Grape, Pork, Basil, Pecorino

Cecchin Cabernet Sauvignon, Mendoza 125ml 6.7

**COURSE 4**

**NAPLES**

**BABA**

Rum, Syrup, Lavender, Ricotta

Apiarist Honey Rum 25ml 4.2

**DESSERT**

**VENETO**

**TIRAMISU**

Coffee, Sponge, Mascarpone, Espresso

Martins De Sa Tawny Port 50ml 5.5

Food Course £150 for Two  
Full Wine course £29 per person

£20 per person deposit required

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