

# OAK & EMBER

## *Fireside Dining Experience*

A GUIDED FIRESIDE BANQUET CELEBRATING LIVE-FIRE COOKING,  
SEASONAL INGREDIENTS, AND THOUGHTFULLY PAIRED WINES.

### *On The Table*

GRILLED SEASONAL  
VEGETABLE SALAD,  
GOJUCHANG DRESSING

CHARRED LEEKS, PRESERVED  
LEMON RICOTTA, PISTACHIO  
DUKKAH

CRUSHED JERSEY ROYAL  
POTATO SALAD, DILL &  
CAPERS

RED PEPPER, HERITAGE  
TOMATO, KALAMATA OLIVE  
GREEK SALAD

### *Amuse*

MALDON ROCK OYSTERS, SMOKED MIGNONETTE  
*NYETIMBER ENGLISH SPARKLING WINE*

### *Starter*

DEDNAM VALE SALTED BEEF,  
FRENCH MUSTARD, GHERKINS, FOCACCIA  
*JEALOUSY PINOT NOIR*

### *Fish Course*

DAY BOAT CATCH EN PAPILOTTE, SHORE  
VEGETABLES, ATLANTIC PRAWNS  
*M DE MINUTY PROVENCE ROSE*

### *Main Course*

REVERSE-SEARED CÔTE DE BOEUF, CAFE DE  
PARIS BUTTER  
*CONDE VALDEMAR RIOJA*

### *Desserts*

PAIN AU CHOCOLAT BREAD & BUTTER PUDDING,  
CRÈME ANGLAISE  
*LA FLEUR D'OR SAUTERNES*

Please inform the team of any allergies or dietary requirements before dining.  
As Oak & Ember is centred around live-fire cooking on the Big Green Egg, some limitations around allergen separation may apply.  
Where possible, we are happy to prepare dishes separately in our kitchen to accommodate your requirements.