



SOUP

SQUASH PUMPKIN (VE, GF, N) Pumpkin Seeds, Confit Pumpkin, Cashew Cream	75
LOBSTER BISQUE (SF, D) Lobster, Suet Dumplings, Braised Leeks	105

SALADS

KALE & QUINOA (N, GF, D) Roasted Chickpeas, Parmesan Tahini Dressing Avocado Hummus	75
CAESAR SALAD (D, E) Gem Lettuce, Crouton, Parmesan, Anchovy Dressing	85
RADICCHIO AND CABBAGE SALAD (VE, N) Almond Mayonnaise, Cannellini Pate, Herb Dressing	70
HERBED RICOTTA (D) Rhubarb, Tomato Vinaigrette, Glazed Butternut Pumpkin Seeds	85

CLASSICS

BEEF CARPACCIO (E, GF) Beef Tenderloin, Pickle Golden Beetroot, Black Garlic Aioli, Parsnip Crisp, Horseradish	165
BEEF TARTAR (E, D) Plum Relish, Parmesan, Grilled Sourdough Crisp Cured Egg Yolk	140
LOBSTER THERMIDOR (SF) Atlantic Lobster Tail, Wild Mushrooms, Brioche	200
HAND DIVED SCALLOPS (SF, N) Brown Butter, White Asparagus, Pickle Walnut, Green Apple	165
ROASTED BONE MARROW Grilled Sour Dough, Marmite Onions, Truffle	110
BAKED OYSTERS 6 pcs. (S, N, E) Bearnaise, Kale and Peanut Crumb, Garlic Aioli	185
FINE DE CLAIRE OYSTERS NO.3 (SF) Red Wine Mignonette ½ Dozen 1 Dozen	180 350

SIGNATURES

SPARE BEEF RIBS (D, E) Black Pepper Glaze, Roscoff Onions, Potato Gratin	195
SPATCHCOCK CHARRED CHICKEN (N) Ras Al Hanout, Orange and Rosemary Glazed Charred Broccolini	125
DOVER SOLE (N, D) Pickle Cucumber, Capers, Almond, Yuzu Butter	275
MAC AND CHEESE (D) Porcini and Bone Marrow Crumb, Gremolata	95
SLOW BAKED SALMON (D, SF) Maple and Celeriac Purée, Pink Peppercorn Vinaigrette	130
FISH AND CHIPS (SF) Battered Cod, Tartar Sauce, Crushed Peas	130
VEGETARIAN BBQ CELERIAC (N) Maple Glaze, Red Pepper, Coconut, Almonds	100

SIGNATURE COCKTAILS

EDITION CUP #3 Strawberry Gin, Campari, Saline Lemon Juice, Rose Lemonade	65
ROCK & ROLL NEGRONI Plymouth London Dry Gin, Martini Rubino Dubonnet, Campari	75
212 MANHATTAN Michter's Rye, Mancino Chinato, Carpano Classico Chocolate Bitters	95
0.0 DRINKS QUEEN Lyre's Dry London, Home-Made Raspberry Rosemary & Lime Cordial	50
THE JAM Lyre's Dry American Malt, Ginger Syrup, Citrus Cordial	50

MEET OUR MEAT SOMMELIER

ASK FOR OUR MEAT SOMMELIER TO INTRODUCE YOU
TO OUR SIGNATURE BUTCHER'S CUTS

SPECIALTY STEAKS

SAROMA WAGYU STRIPLOIN (GF) A5 300g	1000
CARRARA 640 WAGYU RIBEYE (GF) 900 Day Grain Fed Grade 7+ 350g	530
ENGLISH ABERDEEN ANGUS RIB EYE (GF) 30 Day Dry Aged, Grass Fed, 350g	375
STOCKYARD WAGYU STRIPLOIN (GF) 400 Day Grain Fed Grade 6-7 250g	395
BLACK ONYX STRIPLOIN (GF) 300 Day Grain Fed Grade 5+, 250g	285
US PRIME TENDERLOIN (GF) 300 Day Grain Fed Grade 3+ Black Angus 250g	270
STANBROKE WAGYU TENDERLOIN (GF) Grade 6-7 250g	460
STOCKYARD COWBOY STEAK (GF) 250 Day Grain Fed, Mbs 2+ 30 Day Dry-aged, 500g (Choice of 2 Sides & 2 Sauce)	500
BLACK ANGUS T-BONE (GF) 21 Day Dry-aged, 500g Choice of 1 Side & 2 Sauce	550
SANCHOKU WAGYU TOMAHAWK (GF) Grade 4+, 250 Day Grain Fed, 1kg (Choice of 2 Sides & 2 Sauce)	870

SIGNATURE BURGERS

THE OAK ROOM BURGER (D, E) Bone Marrow Infused Burger Patty, Charred Pepper Relish Truffle Mayonnaise, Smoked Cheddar, House Pickles	145
SHORT RIB BURGER (G, S, E) Short Rib, Beef Patty, Mix Coleslaw, Veal Bacon, Gruyere Braided Onions, Double Mustard Mayonnaise, Pretzel Bun	235
CHICKPEA BURGER (D) Watercress Pesto, Grilled Halloumi, Pickle Onion Cashew Mayonnaise	125
All burgers served with a choice of French Fries Sweet Potato Fries, Triple Cooked Chips, or Green Salad	

SAUCES

BEARNAISE (D, E, GF)	BARBECUE
GREEN PEPPERCORN (D, GF)	BLUE CHEESE (D, E GF)
CEP SAUCE (D, GF)	BORDELAISE (GF)
RED WINE (GF)	CHIMICHURRI (GF)

HIGHLY RECOMMENDED GRAPES

ZUCCARDI Q MALBEC Mendoza, Argentina	720
PENFOLDS BIN 2 SHIRAZ & MATARO South Australia	780
BOEKENHOUTSKLOOF 'THE CHOCOLATE BLOCK' Franschhoek Valley, South Africa	755
PIERRE GAILLARD CORNAS Rhône Valley, France	880
MEERLUST RUBICON BORDEAUX BLEND Stellenbosch, South Africa	960
CLOS MOGADOR Priorat Catalonia, Spain	330/ 1485

OAK ROOM BAR BITES

CHIP TARTAR (D, E, GF) Triple Cooked Chip, Beef Tartar	65
BEEF SLIDERS (G, D) Double Mustard Mayonnaise, Pickles	75
BEEF SKEWERS (S) 3 Different Types of Beef, BBQ Sauce, Marmite Glaze Soy Ginger Sauce	85
TRUFFLED MAC AND CHEESE (G, D) Irish Cheddar and Parmesan Sauce, Truffle	65

SIDES

GREEN BEANS (D, GF) Confit Shallots	35
STEAMED BROCCOLI (GF) Olive Oil, Lemon	35
SPINACH (D, GF) Creamed, Steamed or Buttered	55
ASPARAGUS (D, GF) Buttered, Steamed or Grilled	55
HERITAGE SALAD (N, GF) Heirloom Tomato, Almond, Cucumber, Sumac	45
MUSHROOMS CONFIT (GF) Garlic, Sage, Balsamic Vinegar	55
TRIPLE COOKED CHIPS (GF)	35
TRUFFLE TRIPLE COOKED CHIPS (GF)	55
SWEET POTATO FRIES (GF)	35
WAGYU FAT CHIPS (GF)	55
POTATO FRIES (GF)	35
RATTE MASHED POTATO (D, GF) Crispy Shallots	35
TRUFFLE RATTE MASHED POTATO (D, GF) Crispy Shallots	55

SELECTION OF POMMERY MUSTARD

DU LION (D, E, GF)	25
FIREMAN'S (D, E)	
GINGERBREAD (D, E, GF)	
HONEY (D, E, GF)	

SOMMELIER SELECTION BY THE GLASS

CARMENERE, MATETIC CORALLILO Colchagua, Chile	125 / 750
SHIRAZ, PENFOLD'S MAX Barossa Australia	130 / 780
CABERNET SAUVIGNON 'JUSTIN' Paso Robles, USA	135 / 810
POMEROL MERLOT, JEAN-PIERRE MOUEIX Bordeaux, France	140 / 840
TEMPRANILLO VINA MAGNA CRIANZA Ribera del Duero, Spain	140 / 990
CHÂTEAU RAUZAN SEGLA 2ÈME CRU CLASSÉ 2015 Margaux Bordeaux, France	660 / 3785