

Thursday 21<sup>st</sup> March 2019

*The Royal Oak*  
**PALEY STREET**

**SOUTH AMERICAN WINE TASTING DINNER**  
**£55 per person**

This menu will be paired with delicious wines from family owned wineries in Uruguay and Argentina;  
hand-picked by specialist wine suppliers Hispamerchants.

Chicken Liver Parfait, Fig and Pear Chutney, Toasted Brioche  
*Tapiz Alta Collection Chardonnay 2015*

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Dry Aged Sirloin, Braised Beef Cheek, Parsley Emulsion, Glazed Carrots  
*Narbona Tannat Roble 2011*  
*Mendel Malbec 2016*

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Poached Yorkshire Rhubarb, Fresh Lychee on Rosewater Delice  
*Labroum Late Harvest Torrontes 2016*

**An optional service charge of 12.5% will be added to your bill.**

Please let us know of any dietary requirements or allergies before ordering.  
If you require information regarding the presence of allergens in any of our food, please ask your server.