



Starters

Homemade soup served with warm bread (v)

Spinach, wild garlic and red pepper puff pastry pithivier, basil and olive pesto and goats cheese snow

Thai fishcakes, Asian slaw, lime and sweet chilli sauce

Ham hock terrine with dressed leaves, red onion jam and toasted ciabatta

Mains

All served with a selection of seasonal vegetables

Roast topside of beef, roast potatoes, Yorkshire pudding and red wine gravy

Slow cooked belly of pork with roast potatoes, Yorkshire pudding, sage and onion stuffing, homemade apple jam and red wine gravy

Slow roasted shoulder of lamb, roast potatoes, Yorkshire pudding and red wine gravy

Half a roasted chicken, roast potatoes, Yorkshire pudding and red wine gravy

The Royal Oak sharing platter – Roast beef, lamb and belly of pork, with roast potatoes, Yorkshire pudding, sage and onion stuffing, homemade apple jam and red wine gravy (£1 supplement per person)

Macaroni, Cheddar and Mozzarella arancini, tomato and balsamic compote, char-grilled asparagus with rocket and pine nut salad (v)

Fish and Chips – Fresh haddock fillet cooked in our own beer batter with hand cut chips, minted pea puree, homemade tartare sauce and muslin wrapped lemon

Pan fried fillet of salmon, crushed new potatoes, asparagus and a watercress velouté

Vegetarian nut roast, sage and onion stuffing, Yorkshire pudding, roast potatoes and vegetarian red wine gravy

Desserts

Peanut butter cheesecake, caramel sauce and shortbread biscuit

Warm chocolate brownie with chocolate sauce and vanilla ice cream

Tarte au citron, chocolate and basil syrup, raspberry popcorn

Apple & toffee crumble served with crème Anglaise

Cheese slate (£1 supplement)

2 courses £19 3 courses £24